Gas Pressure Fryer

MODELS LGF, LGF-F, & LGF-FC

Service Manual

Serial Numbers 109576 and higher

Warranty Information

LIMITED ONE YEAR WARRANTY

BKI (The "Company") warrants to the original purchaser/user, that at time of shipment from the Company factory, this equipment will be free from defect in materials and workmanship. Written notice of a claim under this Warranty must be given within **ONE YEAR AND THREE MONTHS** from date of shipment from the factory. Defective conditions caused by abnormal use or misuse, lack of maintenance, damage by third parties, alterations by unauthorized personnel, acts of God, failure to follow installation instructions or any other events beyond the control of the company will **NOT** be covered under Warranty. The obligation of the Company under this Warranty shall be limited to repairing or replacing (at the option of the company) any part which is defective in reasonable opinion of the Company. The user will have the responsibility and expense of removing and returning the defective part to the Company as well as the cost of reinstalling the replacement or repaired part.

IN NO EVENT SHALL THE COMPANY BE LIABLE FOR LOSS OF USE, LOSS OF REVENUE OR LOSS OF PRODUCT OR PROFIT OR FOR INDIRECT OR CONSEQUENTIAL DAMAGES INCLUDING BUT NOT LIMITED TO, FOOD SPOILAGE OR PRODUCT LOSS. WARRANTY DOES NOT COVER GLASS BREAKAGE. THE ABOVE WARRANTY IS EXCLUSIVE AND ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, ARE EXCLUDED INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE. THIS WARRANTY SHALL APPLY ONLY WITHIN THE CONTINENTAL UNITED STATES, ITS TERRITORIES, AND POSSESSIONS AND IN CANADA.

LIMITED NINETY DAY LABOR WARRANTY

All labor necessary to repair or replace factory defective parts will be performed, without charge, to the end user, by service personnel of a ***BKI*** Authorized Distributor during the first ninety days after the date of installation of the new equipment.

Replacement parts: Any appliance replacement part, except lamps and fuses, which proves to be defective in material or workmanship within 90 days from date of original installation will be repaired or replaced without charge F.O.B. Factory, Simpsonville, S.C. or F.O.B. authorized distributor.

NOTICE	The purchaser must post, in a prominent location, instructions to be followed in the event the user smells gas. This information shall be obtained by consulting the local gas supplier.

⚠WARNING	**FOR YOUR SAFETY** **Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.**

⚠WARNING	**Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operation and maintenance instructions thoroughly before installing or servicing this equipment.**

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Introduction

The LGF Pressure Fryer is compact, attractive and functional in design. It is constructed of a stainless steel fryer pot for cleaning ease. Exclusive BKI patented features and safety devices offer flexibility, efficiency and reliability plus **PERFECTION IN PRESSURE FRYING!**

The BKI name and trademark on this unit assures you of the finest in design and engineering -- that it has been built with care and dedication -- using the best materials available. Attention to the operating instructions regarding proper installation, operation, and maintenance will result in long lasting dependability to insure the highest profitable return on your investment.

NOTICE PLEASE READ THIS ENTIRE MANUAL BEFORE OPERATING THE UNIT. If you have any questions, please contact your BKI Distributor. If they are unable to answer your questions, contact the BKI Technical Service Department, toll free: 1-800-927-6887. Outside the U.S., call 1-864-963-3471.

Safety

Always follow recommended safety precautions listed in this manual. Below is the safety alert symbol. When you see this symbol on your equipment, be alert to the potential for personal injury or property damage.

Safety Signs and Messages

The following Safety signs and messages are placed in this manual to provide instructions and identify specific areas where potential hazards exist and special precautions should be taken. Know and understand the meaning of these instructions, signs, and messages. Damage to the equipment, death or serious injury to you or other persons may result if these messages are not followed.

⚠DANGER This message indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

⚠WARNING This message indicates a potentially hazardous situation, which, if not avoided, could result in death or serious injury.

⚠CAUTION This message indicates a potentially hazardous situation, which, if not avoided, may result in minor or moderate injury. It may also be used to alert against unsafe practices.

NOTICE This message is used when special information, instructions or identification are required relating to procedures, equipment, tools, capacities and other special data.

Safe Work Practices

Do Not Store Or Use Anything Flammable Near The Fryer

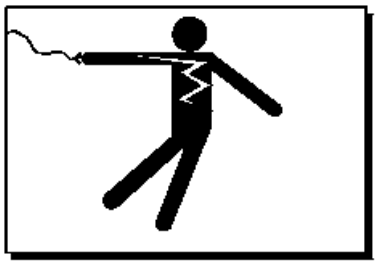
Your pressure fryer is powered by either natural gas or LP gas. Do not store or use gasoline or any flammable liquids or vapors near this or any other appliance. Flammable materials will burn easily. Letting any flammable liquid or vapor get too close to the fryer could cause an explosion or fire. Serious injury could result. Examples of flammables that you should not store near the fryer are gasoline, paint, thinners or removers, gas tanks, and cleaning materials.

Use Gas Safely-- Avoid Danger

Gas can be a dangerous fuel if not handled safely.

Make sure to ventilate the fryer properly. If the fryer is not properly ventilated, carbon monoxide can be released around the fryer. Asphyxiation or suffocation can occur if gas is not ventilated properly.

Before using this appliance for the first time, contact your local gas supplier for instructions about what to do if you smell gas. Post those instructions somewhere near the fryer, so that everyone who uses or works near the fryer knows what to do if they smell gas.



Beware of High Voltage

This equipment uses high voltage. Serious injury can occur if you or any untrained or unauthorized person installs, services, or repairs this equipment. Always Use an Authorized Service agent to Service Your Equipment.

Use the Fryer On Noncombustible Floors Only

Make sure your floor is noncombustible. Do not operate your fryer on floors that are wood, carpeted or have rubber mats. Placing your fryer on a combustible floor could cause a fire. Serious injury could result. Examples of noncombustible floors where you can safely place your fryer are concrete, tile, and ceramic.

Keep The Area Around Your Fryer Uncluttered

Make sure to keep the area around your fryer clear of any obstacles. Serious injury can occur if you trip or fall near the fryer. You could be burned by hot shortening that splashes out of the fryer or by falling against the hot metal of the fryer.

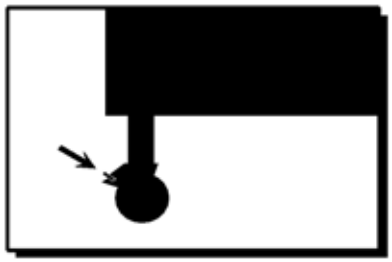
Keep The Floor Around Your Fryer Clean Of Shortening

Make sure to keep the floor around your fryer clean of shortening and other liquids. Serious injury can occur if you slip near your fryer. You could be burned by hot shortening that splashes out of the fryer or by falling against the hot metal of the fryer.

Keep The Lid Closed When The Fryer Is Not In Use

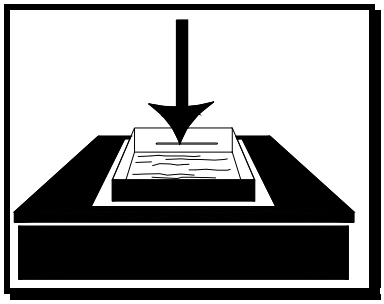
Hot shortening can splash if someone moves the fryer or bumps into it. Serious injury can occur if hot shortening splashes out of the fryer.

Do not lean, sit or stand on the fryer or perform any maintenance or cleaning duties while the fryer or the shortening is hot. You could be burned.



Keep The Casters Locked

To avoid spilling shortening, keep the casters locked. If any shortening spills near your fryer, clean it up immediately.

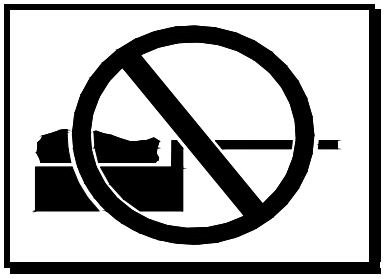


Do Not Overfill The Fryer With Shortening

Hot shortening and steam may escape and burn you if you put too much shortening in the fryer. Fill the fryer to approximately one inch below the fill marks that are inside the fryer pot. Heat the shortening. If needed, carefully add more shortening to bring the level to the fill marks.

Do Not Let Any Water Get Into The Fryer

Always remove excess moisture from food before placing it into the fryer basket. Water will cause the hot shortening to spatter. You could be burned.

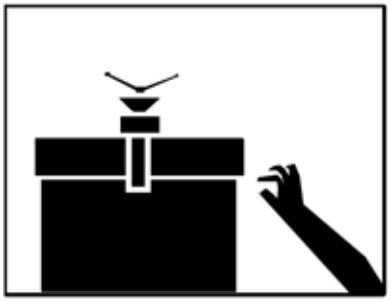


Do Not Overload The Basket With Food

Hot shortening and steam may escape and burn you if you place too much food in the basket.

Always Make Sure The Lid Hook Is Latched When Closing The Fryer

To make sure the lid hook is latched properly, press down the lid until the hook snaps shut. Hot shortening and steam can escape if the lid hook is not latched properly. You could be burned.

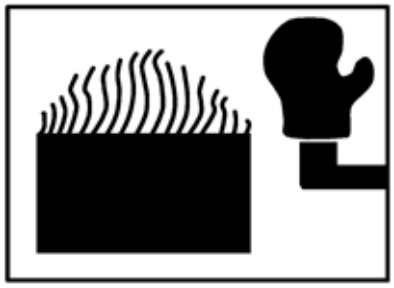


Always Tighten The Spin Handle When Closing The Fryer

Hot shortening and steam can escape if you do not tighten the spin handle properly. You could be burned. Line up the orange knobs on the fryer lid handle and the front hook when tightening.

Do Not Over-Tighten The Spin Handle

You could damage the fryer.



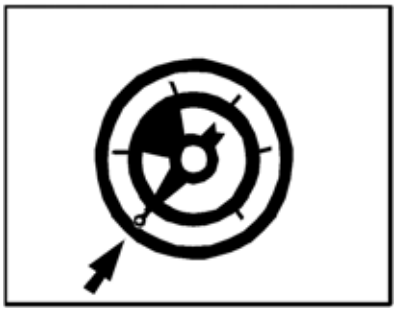
Wear Safe Clothing Appropriate To Your Job

Always wear your insulated mitts when handling the fryer basket or touch any hot metal surfaces. You received a pair of insulated mitts with your fryer. If you lose or damage your mitts, you can buy new ones at your local restaurant equipment supply store or from your local ***BKI*** Distributor.

Always wear non-skid shoes when working around the fryer or any other equipment that uses shortening. Never wear loose clothing such as neckties or scarves while operating your fryer. Keep loose hair tied back or in a hair net while operating your fryer.

Always wear appropriate personal protection equipment during the filtering process to guard against possible injury from hot oil.

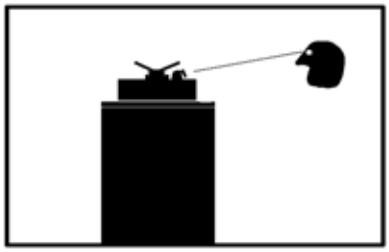
Always wear appropriate personal protection equipment during the boil-out process to guard against possible injury from hot cleaning solution.



Never Loosen The Spin Handle Until The Pressure Gauge Is At Zero

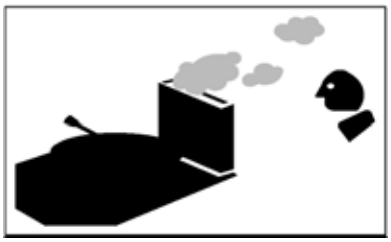
Steam may escape suddenly if you loosen the spin handle before the gauge is at zero. If steam escapes suddenly, you could be burned.

After the pressure gauge is at zero, wait 5 seconds. Then loosen the spin handle slowly to open the lid of the fryer. By doing this, the steam will escape slowly and you will not be burned.



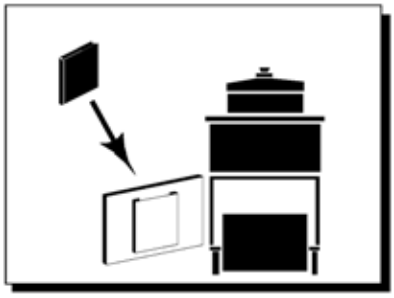
Seal The Safety Valve Properly

To seal the safety valve, lift the arm on the side of the valve. Then release it. The valve should snap closed. Hot steam can escape from the valve and you could be burned if you do not seal the valve properly.



Keep Away From The Vent

Hot steam escapes from the vent continuously when you are using your fryer. You could be burned if you get too close to the vent.



Keep this manual with the Equipment

This manual is an important part of your equipment. Always keep it near for easy access.

If you need to replace this manual, contact:

BKI
Technical Services Department
P.O. Box 80400
Simpsonville, S.C. 29680-0400
Or call toll free: 1-800-927-6887
Outside the U.S., call 864-963-3471

Protect Children

Keep children away from this equipment. Children may not understand that this equipment is dangerous for them and others.

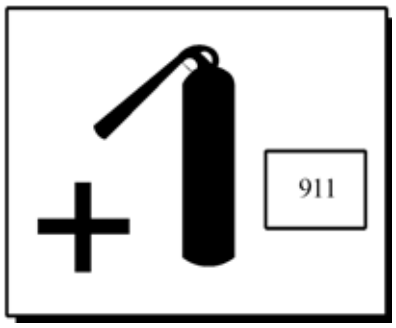
NEVER allow children to play near or operate your equipment.

Keep Safety Labels Clean and in Good Condition

Do not remove or cover any safety labels on your equipment. Keep all safety labels clean and in good condition. Replace any damaged or missing safety labels. Refer to the Safety Labels section for illustration and location of safety labels on this unit.

If you need a new safety label, obtain the number of the specific label illustrated on page 8, then contact:

BKI
Technical Services Department
P.O. Box 80400
Simpsonville, S.C. 29680-0400
Or call toll free: 1-800-927-6887
Outside the U.S., call 864-963-3471

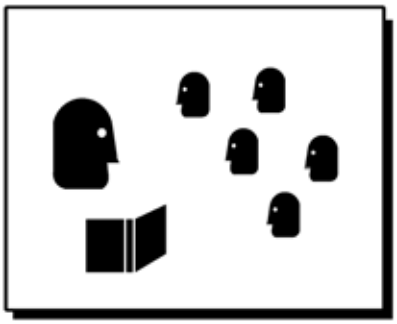


Be Prepared for Emergencies

Be prepared for fires, injuries, or other emergencies.

Keep a first aid kit and a fire extinguisher near the equipment. You must use a 40-pound Type BC fire extinguisher and keep it within 25 feet of your equipment.

Keep emergency numbers for doctors, ambulance services, hospitals, and the fire department near your telephone.

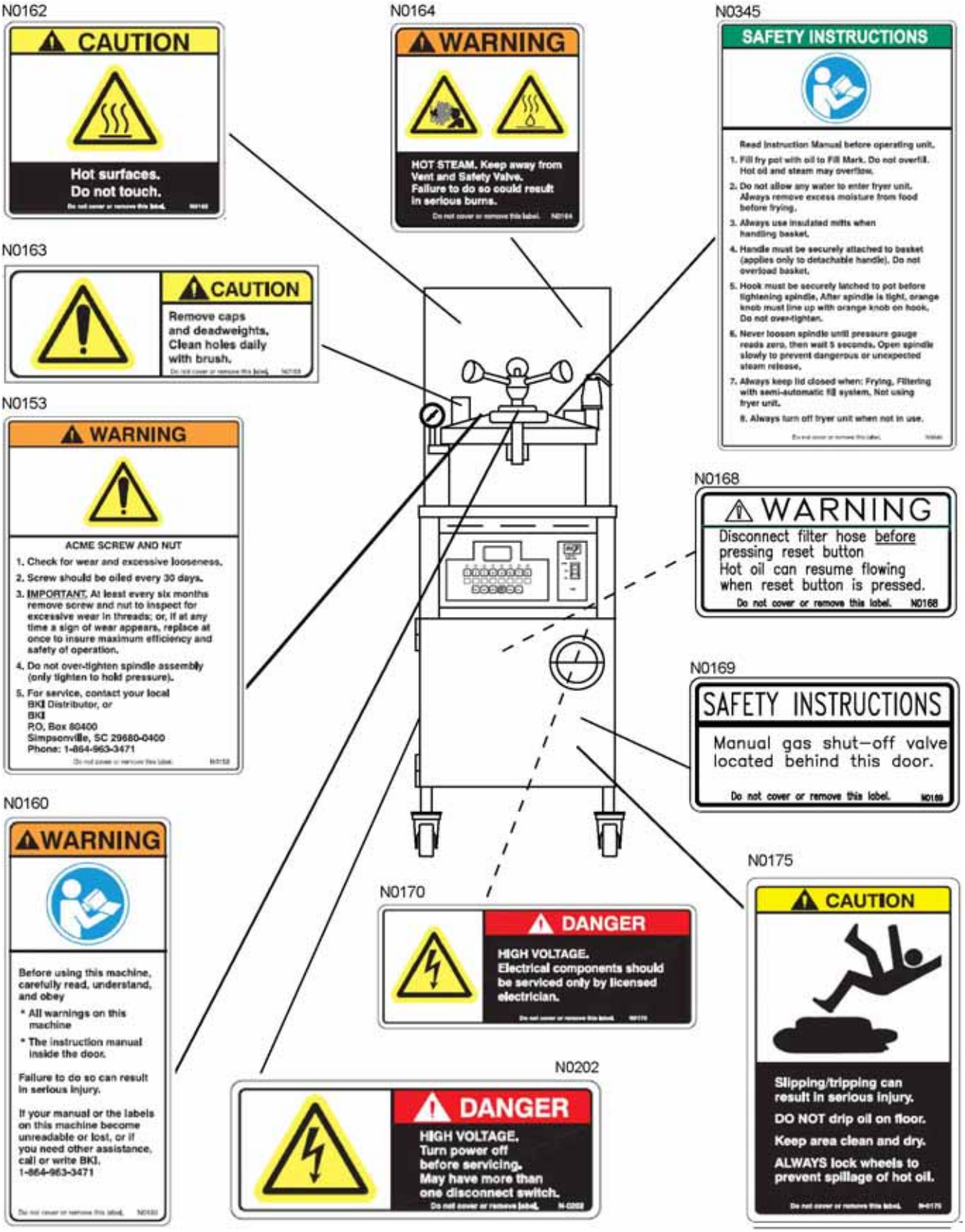


Know your responsibilities as an Employer

- Make certain your employees know how to operate the equipment.
- Make certain your employees are aware of the safety precautions on the equipment and in this manual.
- Make certain that you have thoroughly trained your employees about operating the equipment safely.
- Make certain the equipment is in proper working condition. If you make unauthorized modifications to the equipment, you will reduce the function and safety of the equipment.

Do Not Smoke Near The Fryer.

Safety Labels


N0162
CAUTION
Hot surfaces.
Do not touch.
N0164
WARNING
HOT STEAM. Keep away from Vent and Safety Valve. Failure to do so could result in serious burns.
N0345
SAFETY INSTRUCTIONS
Read instruction Manual before operating unit.
1. Fill fry pot with oil to Fill Mark. Do not overfill. Hot oil and steam may overflow.
2. Do not allow any water to enter fryer unit. Always remove excess moisture from food before frying.
3. Always use insulated mitts when handling basket.
4. Handle must be securely attached to basket (applies only to detachable handle). Do not overload basket.
5. Hook must be securely latched to pot before tightening spindle. After spindle is tight, orange knob must line up with orange knob on hook. Do not over-tighten.
6. Never loosen spindle until pressure gauge reads zero, then wait 5 seconds. Open spindle slowly to prevent dangerous or unexpected steam release.
7. Always keep lid closed when: Frying, Filtering with semi-automatic fill system, Not using fryer unit.
8. Always turn off fryer unit when not in use.
N0163
CAUTION
Remove caps and deadweights. Clean holes daily with brush.
N0153
WARNING
ACME SCREW AND NUT
1. Check for wear and excessive looseness.
2. Screw should be oiled every 30 days.
3. IMPORTANT. At least every six months remove screw and nut to inspect for excessive wear in threads; or, if at any time a sign of wear appears, replace at once to insure maximum efficiency and safety of operation.
4. Do not over-tighten spindle assembly (only tighten to hold pressure).
5. For service, contact your local BKI Distributor, or
BKI
P.O. Box 80400
Simpsonville, SC 29680-0400
Phone: 1-864-963-3471
N0168
WARNING
Disconnect filter hose before pressing reset button
Hot oil can resume flowing when reset button is pressed.
Do not cover or remove this label. N0168
N0169
SAFETY INSTRUCTIONS
Manual gas shut–off valve located behind this door.
Do not cover or remove this label. N0169
N0160
WARNING
Before using this machine, carefully read, understand, and obey
* All warnings on this machine
* The instruction manual inside the door.
Failure to do so can result in serious injury.
If your manual or the labels on this machine become unreadable or lost, or if you need other assistance, call or write BKI.
1-864-963-3471
N0170
DANGER
HIGH VOLTAGE.
Electrical components should be serviced only by licensed electrician.
N0175
CAUTION
Slipping/tripping can result in serious injury.
DO NOT drip oil on floor.
Keep area clean and dry.
ALWAYS lock wheels to prevent spillage of hot oil.
N0202
DANGER
HIGH VOLTAGE.
Turn power off before servicing.
May have more than one disconnect switch.

N0176

DANGER

INSTRUCTION AND SAFETY MANUAL

Before operating this fryer, study the manual located in this pocket. Understand all safety and warning instructions.

If you have any questions on the operation of this fryer, contact BKI 1-864-963-3471 or your authorized service agent.

Failure to follow these instructions can result in severe personal injury or death.

Return the manual to this pocket.

N0165

NOTICE

If this manual is lost or unreadable contact:
BKI, PO Box 80400
Simpsonville, SC 29680–0400
1–864–963–3471
N0165

N0395

WARNING

VAT COVER MUST BE IN PLACE WHEN CRUMBCATCHER IS IN USE.

N0059

SMALL BRUSH CLEANS ORIFICE

LARGE BRUSH CLEANS EXHAUST PORTS

N0181

WARNING

FOR USE ONLY ON NON–COMBUSTIBLE FLOORS. MINIMUM CLEARANCE FROM COMBUSTIBLE AND NON–COMBUSTIBLE CONTRUCTION, 6" FROM SIDES AND 6" FROM FLUE RISER AT REAR.
N0181

N0346

DANGER

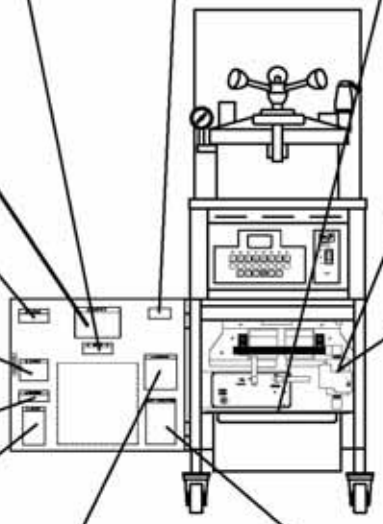
Failure to restrain the fryer could allow it to move, causing hot oil to spill out, or a possible break in the gas line causing an explosive condition.
N0346

N0304

NATURAL GAS
4.0 IN. W.C.
ORIFICE–.120
N0304

N0305

L.P. GAS
10.5 IN. W.C.
ORIFICE–.076
N0305



N0350

WARNING

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.
N0350

N0319

NOTICE

This appliance is supplied with casters and is to be mounted only on the casters affixed to the machine. This appliance must be installed with a connector complying with ANSI Z21.69 (CAN 1 6.10 M88) and a quick disconnect device complying with ANSI Z21.41 (CAN 1 6.9 M79). It must also be installed with restraining means to guard against transmission of strain to the connector as specified in the appliance manufacturer's instructions.
N0319

N0153

WARNING

ACME SCREW AND NUT

1. Check for wear and excessive looseness.
2. Screw should be oiled every 30 days.
3. IMPORTANT, At least every six months remove screw and nut to inspect for excessive wear in threads; or, if at any time a sign of wear appears, replace at once to insure maximum efficiency and safety of operation.
4. Do not over-tighten spindle assembly (only tighten to hold pressure).
5. For service, contact your local BKI Distributor, or
   BKI
   P.O. Box 80400
   Simpsonville, SC 29680-0400
   Phone: 1-864-963-3471

Do not cover or remove this label. N0153

N0527

SAFETY INSTRUCTIONS

Read Instruction Manual before operating unit to avoid possibility of serious injury.

1. Do not smoke anywhere near fryer.
2. Fill fry pot with oil to Oil Level mark. Do not overfill. Hot oil may overflow.
3. ALWAYS remove excess moisture from food before frying.
4. Handle must be securely attached to basket (applies only to detachable handle).
5. DO NOT OVERLOAD BASKET. ALWAYS use insulated mitts when handling basket.
6. ALWAYS hold filter hose down over pot to drain all oil from hose.
7. Fill valve must be in proper position and rinse hose disconnected before frying.
8. Disconnect filter hose before pressing the pump motor reset button. Hot oil can resume flowing when reset button is pressed.
9. NEVER pump water through pump or use filter pump while cleaning unit.
10. ALWAYS turn off fryer when not in use.

Do not cover or remove this label. N0527

Maintenance

⚠CAUTION Failure to comply with the maintenance below could result in a serious accident.

Do not over-tighten the spindle assembly. (Only tighten to hold pressure.)

Your fryer will need periodic maintenance and servicing. We strongly suggest that you use only a service company that is authorized by BKI to do this work.

The restraining device must always be connected when the appliance is in service. Disconnect for movement, such as servicing or cleaning. Reconnect the restraint when fryer has been returned to its normal position.

Scheduled Maintenance

Use the following table to help manage scheduled maintenance activities.

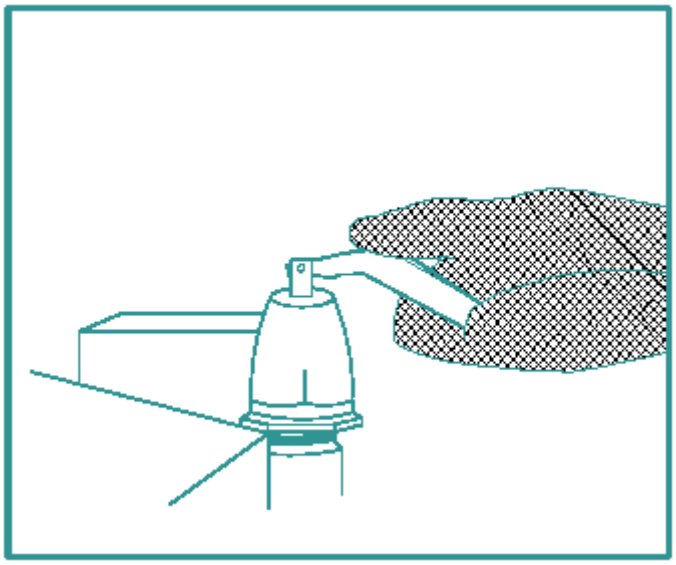
FREQUENCY	PERFORMED BY	PART	ACTIVITY
Each Fry Cycle	User	Pressure Gauge	Check for proper display of cooking vat pressure. Contact authorized BKI service agent if adjustment or replacement is required.
	User	Lid Gasket	Check for unusual wear such as cracks and deformation, and pressure leaks. Contact authorized BKI service agent if adjustment or replacement is required.
Daily	User	Dead Weight Assembly	Clean weight and orifices daily and check for wear.
	User	Filter Pad	Replace filter pad. Refer to the procedure in this manual.
	User	Condensation Pan	Remove and drain.
	User	Filter system	Filter the shortening using the procedure in this manual.
Weekly	User	Safety Pop Valve	Check for release of pressure and proper seal. Refer to the procedure in this manual.
	User	Fryer Pot	Perform the boil-out procedure in this manual.
Every 6 Months	Authorized BKI service agent	Acme Screw and Nut	Check for wear on the threads.
	Authorized BKI service agent	Solenoid Valve	Check that the valve is holding and releasing pressure when the timer or computer activates it.
	Authorized BKI service agent	Hook, Catch, Spring	Check for wear and ease of operation.
	Authorized BKI service agent	Connections, Fittings	Check for leakage while oil is pumping.

Safety Pop Valve Procedure

The safety pop valve should be blown under pressure periodically to prevent the seat from sticking.

DANGER Failure to use the insulated mitts will result in injury. Always use the insulated mitts when handling the arm on the safety valve.

1. After the pressure is up during a cooking cycle, use the insulated glove to lift the arm on the edge of the safety valve and let some steam escape. This will clean the valve.



2. Release the lever on the valve, and let it slam shut to seal the valve.

Filtering Procedure

Breaded foods require frequent filtering. An excess amount of breading left in the fryer pot will reduce the life of the shortening. We recommend the shortening be filtered after every three frying cycle loads. When the shortening starts to show signs of foaming and has a bad taste, do not use it. The fryer pot should be cleaned before refilling with new shortening. Best results for filtering are obtained while the shortening is hot. You should filter at the end of every business day. You should also remove and drain the condensation pan daily.

⚠WARNING Always wear appropriate personal protection equipment during the filtering process to guard against possible injury from hot oil.

If the pump motor automatically shuts off while filtering, place the FILTER/OFF/FRY switch in the OFF position, wait 15 minutes, press the pump motor reset button, then follow the appropriate refill procedure below.

LGF-F and LGF-FC

1. Set the **FILTER/OFF/FRY** switch to **OFF**.
2. Remove the fryer basket.
3. Make certain that the filter pad is clean and not torn.

   IMPORTANT: Make certain the vat cover is properly positioned underneath the drain valve. Also make certain the filter vat and filter screen is under the main drain valve before starting the filtering process.
4. Move the DRAIN handle slowly to the OPEN position so that the shortening starts to flow evenly. This is to prevent excessive splashing of hot shortening.
5. When the pot is empty, place the DRAIN handle in the CLOSED position.

To refill the pot automatically, use the steps below:

⚠WARNING Hot shortening may splash out of the pot causing severe injury when filling the pot if the lid is not closed. To prevent shortening splashes, close the lid before filling.

- Close the lid to prevent shortening splashes.
- Place the FILL handle to the THRU POT position.
- Position the **FILTER/OFF/FRY** switch to **FILTER** and shortening will automatically pump into the pot.
- After 1 minute carefully open the lid to check the level of the shortening.
- Let the filter continue to pump the shortening until the fill mark in the fryer pot is reached or until air starts bubbling through the shortening.
- As soon as air is seen in the shortening, first place the FILL handle to the THRU HOSE position then position the **FILTER/OFF/FRY** switch to **OFF** to prevent shortening degradation and prevent the filter pump and lines from filling up with shortening.
- Add new shortening if the fill mark has not been reached.

To refill the pot through the rinse hose, use the steps below:

- Make certain that the rinse hose is connected to rinse hose connector.
- Holding the hose by the handle, place hose nozzle inside the pot.

⚠WARNING Hot shortening may splash out of the pot causing severe injury when filling the pot if the lid is not held down over the hose nozzle. To prevent shortening splashes, hold the lid down over the hose nozzle.

- Hold the lid down over the hose nozzle to prevent shortening splashes.
- Position the FILL lever in the THRU HOSE position.
- Position the **FILTER/OFF/FRY** switch to **FILTER** and shortening will automatically pump into the pot.
- After 1 minute, hold the hose by the handle and carefully raise the lid to check the level of the shortening.
- Let the filter continue to pump the shortening until the fill mark in the fryer pot is reached or until air starts bubbling through the shortening.
- As soon as air is seen in the shortening, position the **FILTER/OFF/FRY** switch to **OFF** to prevent shortening degradation.
- Add new shortening if the fill mark has not been reached.

LGF

1. Set the **FILTER/OFF/FRY** switch to **OFF**.
2. Remove the fryer basket.
3. Make certain that the FKF filter unit or portable filter unit filter pad is clean and not torn.
4. Position the FKF filter unit or portable filter unit under the main drain valve and make sure it's filter screen is in place.
5. Ensure that the FKF filter unit or portable filter unit is powered.
6. Move the DRAIN handle slowly to the OPEN position until the shortening starts to flow evenly. This will prevent excessive splashing of hot shortening.
7. When the pot is empty, place the DRAIN handle in the CLOSED position.

To refill the pot through the drain valve, use the steps below:

- Make certain that the braided hose (located on the drain valve) is connected to it's mating part on the FKF filter unit or portable filter unit.

⚠WARNING Hot shortening may splash out of the pot causing severe injury when filling the pot if the lid is not closed. To prevent shortening splashes, close the lid before filling.

- Close the lid to prevent shortening splashes.

- Position the **FILTER/OFF/FRY** switch to **FILTER** and shortening will automatically pump into the pot.
- After 1 minute carefully open the lid to check the level of the shortening.
- Let the filter continue to pump the shortening until the fill mark in the fryer pot is reached or until air starts bubbling through the shortening.
- As soon as air is seen in the shortening, position the **FILTER/OFF/FRY** switch to **OFF** to prevent shortening degradation and prevent the filter pump and lines from filling up with shortening.
- Add new shortening if the fill mark has not been reached.

To refill the pot through the rinse hose, use the steps below:

- Make certain that the rinse hose is connected to it's mating part on the FKF filter unit or portable filter unit.
- Holding the hose by the handle, place hose nozzle inside the pot.

⚠WARNING Hot shortening may splash out of the pot causing severe injury when filling the pot if the lid is not held down over the hose nozzle. To prevent shortening splashes, hold the lid down over the hose nozzle.

- Hold the lid down over the hose nozzle to prevent shortening splashes.
- Position the **FILTER/OFF/FRY** switch to **FILTER** and shortening will automatically pump into the pot.
- After 1 minute, hold the hose by the handle and carefully raise the lid to check the level of the shortening.
- Let the filter continue to pump the shortening until the fill mark in the fryer pot is reached or until air starts bubbling through the shortening.
- As soon as air is seen in the shortening, position the **FILTER/OFF/FRY** switch to **OFF** to prevent shortening degradation.
- Add new shortening if the fill mark has not been reached.

Boil-Out Procedure

Boil-outs remove microscopic particles of carbon that build up on the walls of the fryer pot. To avoid eventual carbon build-up, off flavors, and shortening breakdown, boil-outs should be done once a week on each fryer following these procedures.

⚠WARNING Always wear appropriate personal protection equipment during the boil-out process to guard against possible injury from hot cleaning solution.

1. Position the **FILTER/OFF/FRY** switch to **OFF**.
2. Drain the clean shortening into an adequate storage container. (**Allow the shortening to cool to room temperature before attempting storage**.)

3. CLOSE the drain and fill the fryer pot with ***HOT*** water to the shortening level fill mark. Do not overfill by allowing the water level higher than the fill mark.

4. Add ½ cup (4 ounces) of ***BKI*** cleaner.

5. Wash down the inside of the pot and lid with the pot brush to loosen the sediment.

6. Set the temperature of the solution as follows:

   - ***For an LGF or LGF-F*** – Position the **FILTER/OFF/FRY** switch to **ON.** Set the thermostat to a temperature of 190º F.

   - ***For an LGF-FC*** – Position the **FILTER/OFF/FRY** switch to **ON.** Press PROG (program), type 1733, and press ENTER. The fryer pot will heat to a temperature of 190º F during the CLEAN cycle to allow the CLEAN function to be performed. NOTE: The fryer pot must be below 255º F to enter the CLEAN mode.

7. Bring the cleaning solution to a rolling boil and maintain the boil for 5 minutes.

8. Place the **FILTER/OFF/FRY** switch to **OFF**.

9. Scrub the inside of the fryer pot and inside of the lid again.

10. ***Before draining the cleaning solution,*** remove the filter bag, screen and pipe connections from the filter vat. This must be done before draining the cleaning solution. ***NEVER*** pump water or detergent through the filter system.

11. After 15 minutes, slowly open the drain valve. Drain the solution into the filter vat and discard.

12. Rinse the pot with hot water, using the pot brush to remove remaining sediment, drain and discard.

13. Close the drain and refill the fryer pot with hot water to the proper level.

14. Add approximately 4 to 6 ounces of distilled (white) vinegar to develop a neutralizing solution. Stir the solution briefly. Leave in the pot for three to five minutes and discard. **NOTE: Foaming of shortening after boil-outs is caused by failure to follow proper neutralizing procedures.**

15. Repeat steps 12 through 14 as needed to remove all traces of cleaning solution.

16. Rinse the pot again with Cool water, drain and discard.

⚠CAUTION Damage to the fryer could result if the fryer pot is not completely dry before filling with shortening. Refill the fryer pot with shortening ONLY when it is completely dry.

17. Dry the fryer pot, lid, and filter vat ***COMPLETELY****.*

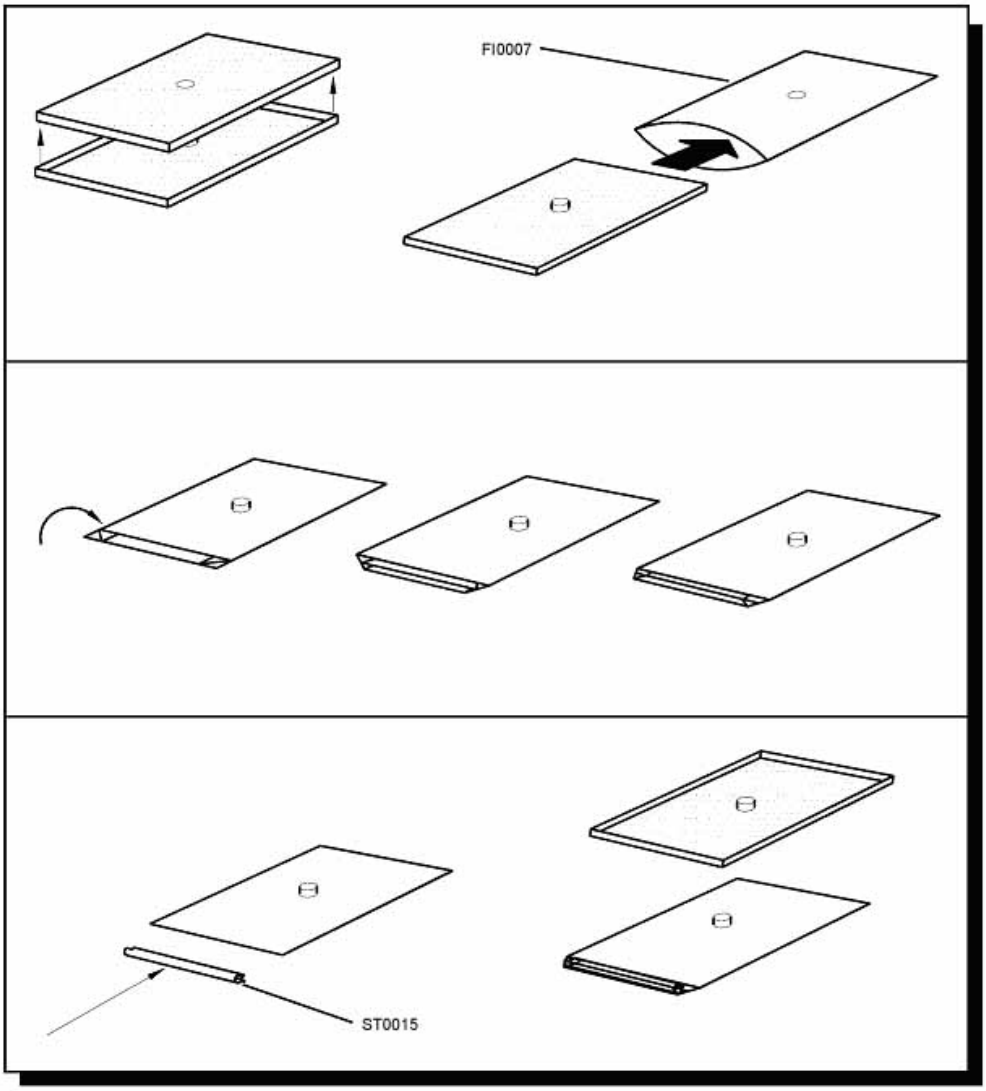
18. Close the main drain and fill with new shortening to the proper level.

Filter Pad Replacement

The filter pad must be replaced daily. If the shortening has a milky color when it is pumped into the pot, the filter pad should be replaced immediately.

⚠CAUTION If the filter pad is not properly closed, breading crumbs will get through the pad opening and clog the pump. Ensure that the filter pad is properly closed upon replacement.

1. Place the filter screen inside the filter pad.
2. Fold the end of the pad and seal with the bag clip.



Troubleshooting

Refer to the table below for troubleshooting information.

Problem	Cause	Possible Solution
Pressure Loss or Not Releasing Pressure	Dead Weight Valve Leaking	Clean the weight and orifice. If problems persist, contact an authorized BKI service agent for corrective action.
	Lid Gasket Leaking	Contact an authorized BKI service agent for corrective action.
	Solenoid Valve Leaking or Stuck	After a period of time, it is possible that the valve seat and/or plunger may stick or wear. Activate the valve by starting a cook cycle. You should hear a solid metallic CLICK sound from the solenoid valve. If you should hear no sound (or a slow BUZZING CLICK), contact an authorized BKI service agent for corrective action.
	Safety Valve not seating	Contact an authorized BKI service agent for corrective action.
Shortening Heating Too Slowly	Gas pressure is low or isn't adjusted properly	Contact an authorized BKI service agent for corrective action.
	Bad thermostat or loose wires	Contact an authorized BKI service agent for corrective action.
Filter System Not Working	Uncertain	Press the reset button on end of pump and hi-limit reset button under control panel. If problems persist, contact an authorized BKI service agent for corrective action.
	Connections not tight	Tighten the connections. If problems persist, contact an authorized BKI service agent for corrective action.
	Filter valve not open	Contact an authorized BKI service agent for corrective action.
	Filter paper on screen clogged with crumbs	Change filter paper. If problems persist, contact an authorized BKI service agent for corrective action.
	Motor hums, but does not pump	Check for clogged pump. If problems persist, contact an authorized BKI service agent for corrective action.
	Motor and pump coupling worn	Contact an authorized BKI service agent for corrective action.
	No power to control panel	Make sure drain valve is completely closed. If problems persist, contact an authorized BKI service agent for corrective action.
Computer Hangs	Computer malfunction.	Press and hold the Toggle/Clear button while moving the FRY/OFF/FILTER switch from FRY to OFF and back to FRY. If problems persist, contact an authorized BKI service agent for corrective action.

Replacement Parts

Use the information in this section to identify replacement parts. To order replacement parts, call your local BKI sales and service representative. Before calling, please note the serial number, model number and voltage on the rating tag affixed to the unit.

Assemblies

Description	Assembly #	Figure #	Table #
LID/ARM ASSEMBLY	AN3211350S	Figure 1	Table 1
DEAD WEIGHT & PRESSURE GAUGE ASSEMBLY	N/A	Figure 2	Table 2
DRAIN/MOTOR/PIPING ASSEMBLY	N/A	Figure 3	Table 3
GAS BURNER TRAY ASSEMBLY (LP) GAS BURNER TRAY ASSEMBLY (NATURAL)	SB3467 SB3466	Figure 4	Table 4
CONTROL/INSULATION PANEL LGF 220/60/1 CONTROL/INSULATION PANEL LGF-F 110/220/50/1 CONTROL/INSULATION PANEL LGF-F 220/380/50/1 CONTROL/INSULATION PANEL LGF-F 220/60/1 CONTROL/INSULATION PANEL LGF-F 240V CONTROL/INSULATION PANEL LGF-F	SB3489 SB3493 SB3337B SB3495 SB3458 SB3326A	Figure 5	Table 5
CONTROL/INSULATION PANEL LGF-FC CONTROL/INSULATION PANEL LGF-FC 240V ENG CONTROL/INSULATION PANEL LGF-FC ARGENTINA CONTROL/INSULATION PANEL LGF-FC KOREA	SB3483 SB3457 SB3483B SB3483A	Figure 6	Table 6
DOOR ASSEMBLY W/POCKET	SB3290	Figure 7	Table 7
OIL VAT ASSEMBLY	AN32112800	Figure 8	Table 8
OUTLET BOX ASSY, LGF OUTLET BOX ASSY, LGF-F	SB3342 SB3343	Figure 9	Table 9
SOLENOID VALVE 120V SOLENOID VALVE 240V	SB3344 SB3335	Figure 10	Table 10
QUICK DISCONNECT ASSEMBLY	SB1997S	Figure 11	Table 11
DRAIN VALVE & PLUGS	SB1999S	Figure 12	Table 12

Figure 1. *Lid/Arm Assembly, AN3211350S (Sheet 1 of 4)*

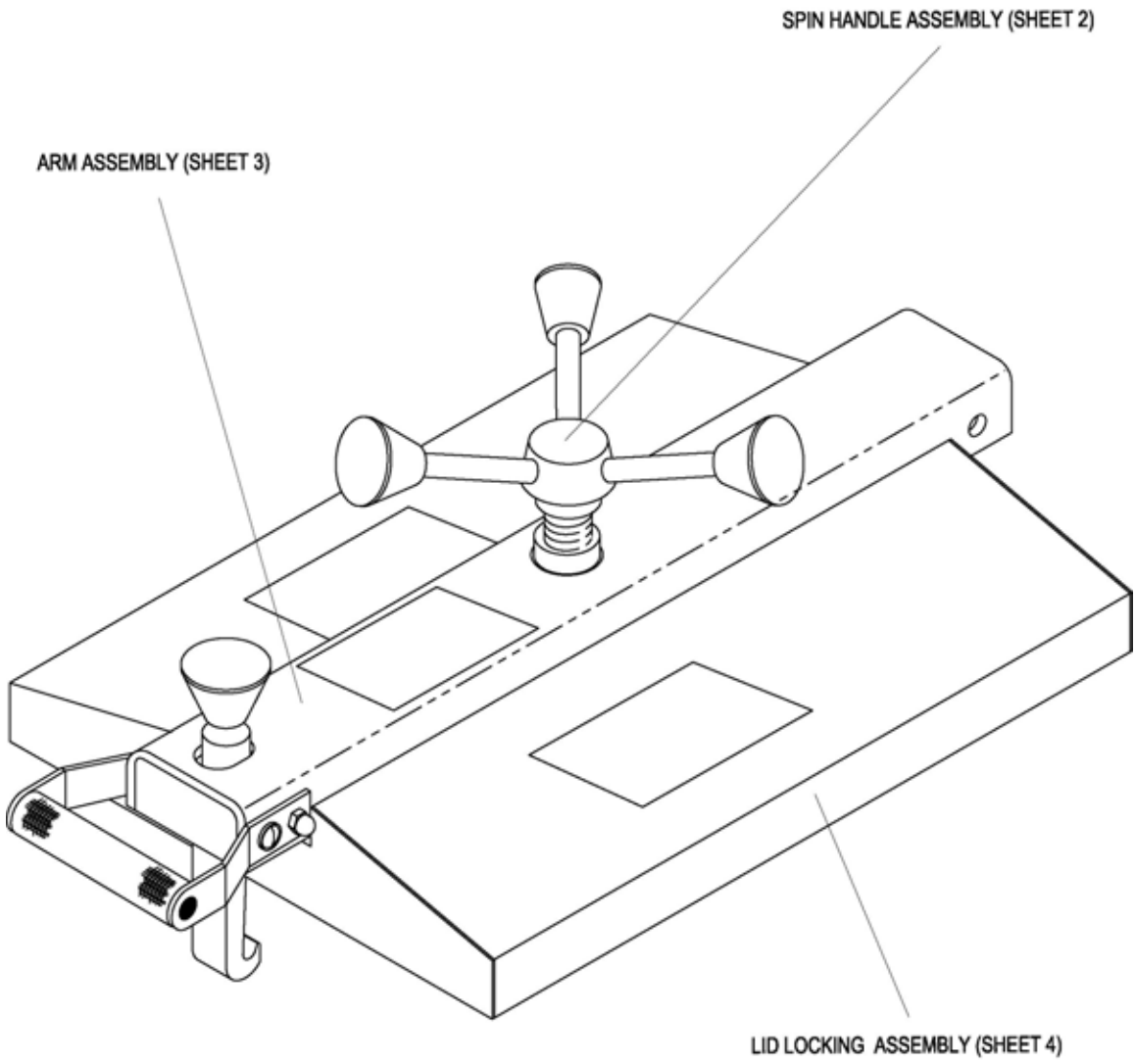


Figure 1. *Lid/Arm Assembly, AN3211350S (Sheet 2 of 4)*

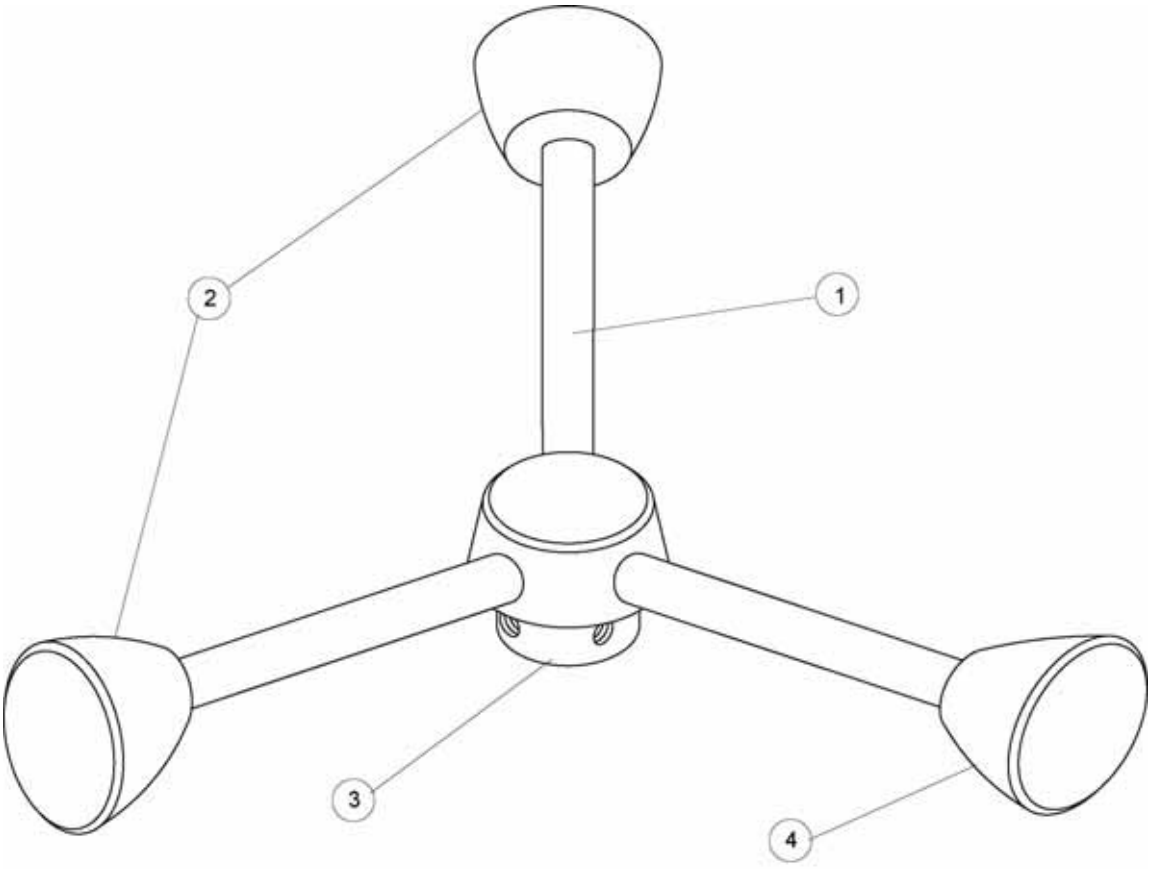


Figure 1. *Lid/Arm Assembly, AN3211350S (Sheet 3 of 4)*

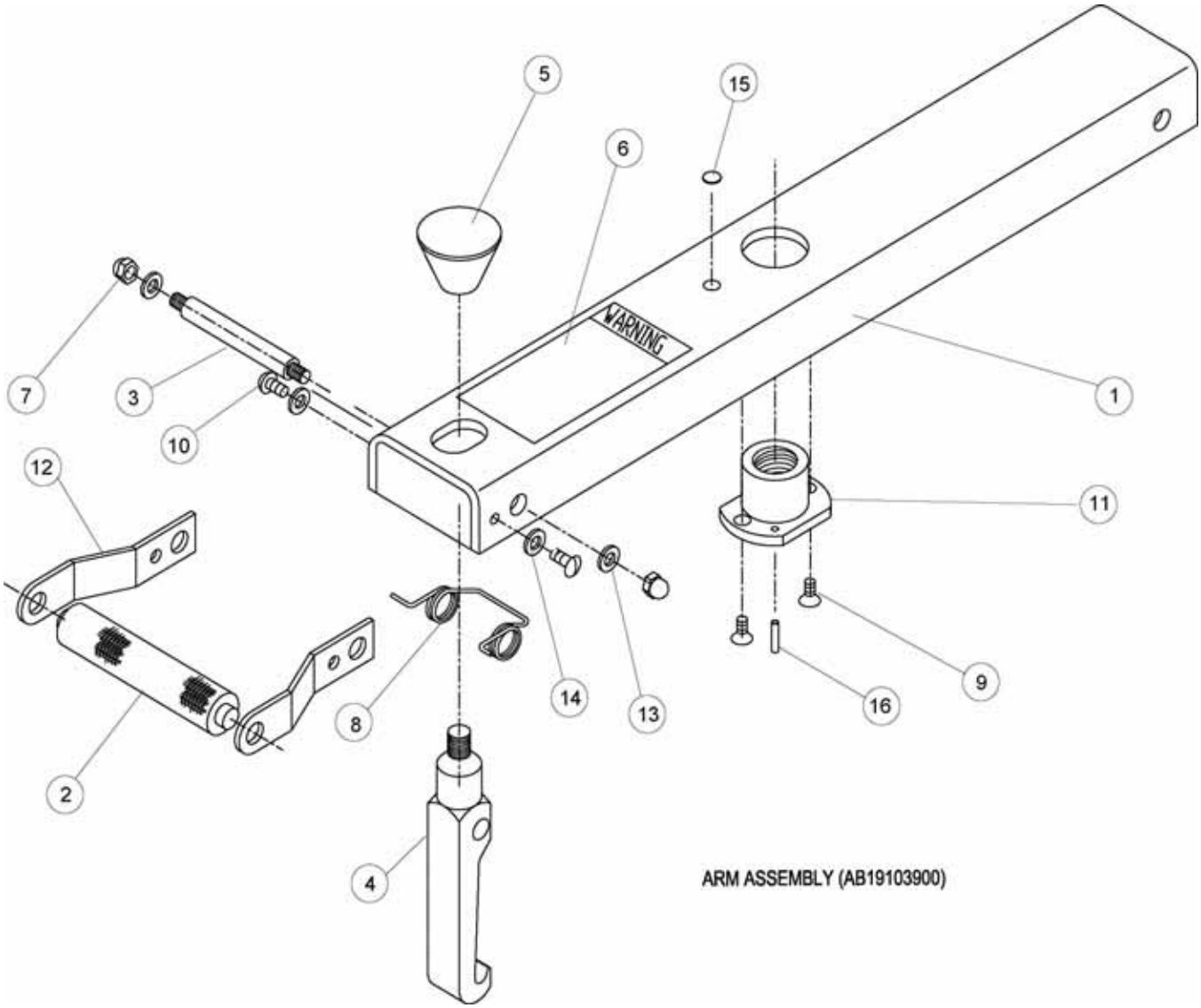


Figure 1. *Lid/Arm Assembly, AN3211350S (Sheet 4 of 4)*

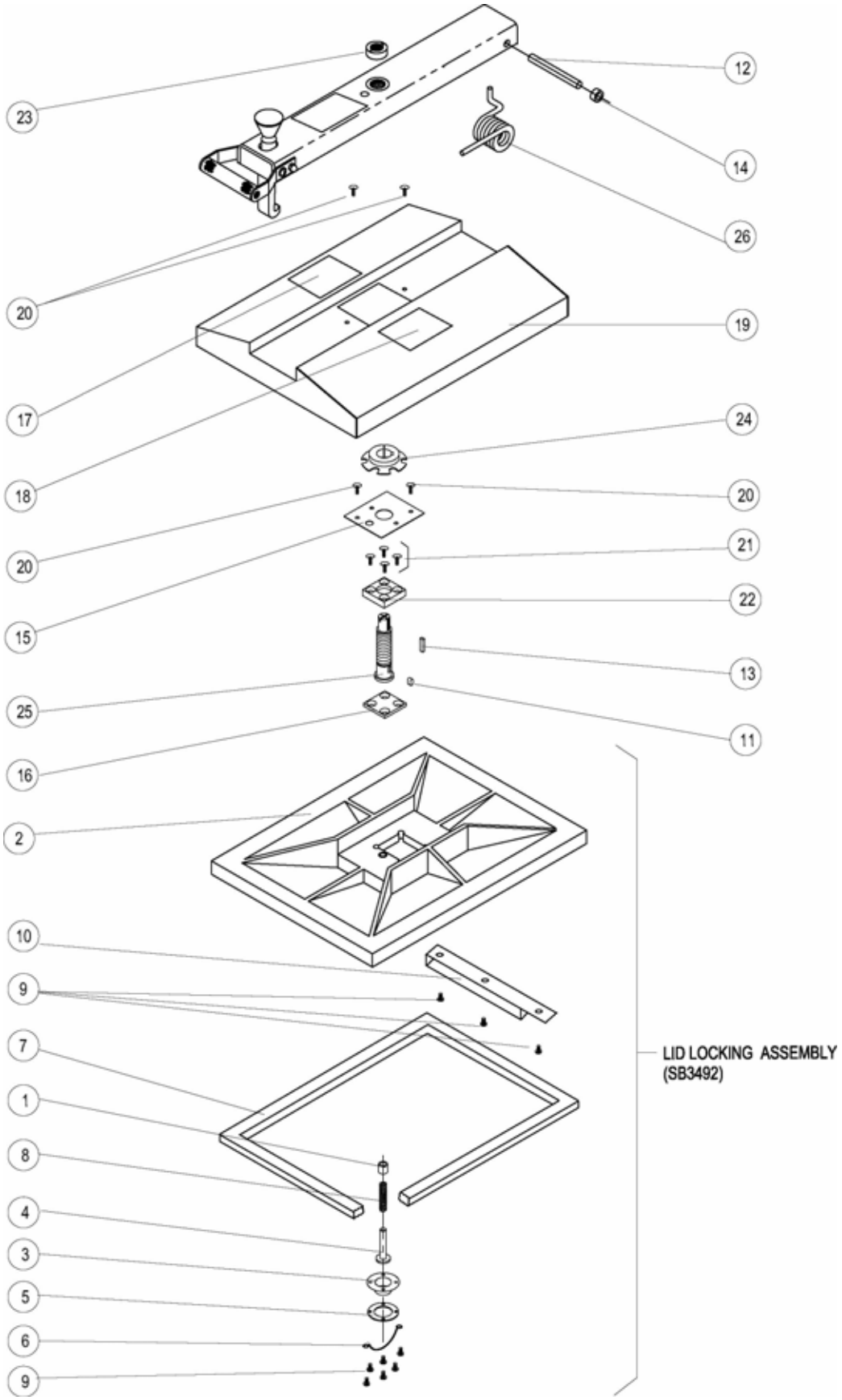


Table 1. *Lid/Arm Assembly (AN3211350S) Parts*

ITEM #	PART #	QTY	DESCRIPTION
Figure 1 (sheet 1)	AN3211350S		LID/ARM ASSY
Figure 1 (sheet 2)	H0157	1	HANDLE, SPIN FOR FRYERS
1	FT0332	3	STUD, 5.5” TIGHTEN DN HN
2	K0003	2	KNOB, BLACK #85C
3	K0020	1	HUB, TIGHTEN DOWN
4	K0043	1	KNOB, ORANGE
Figure 1 (sheet 3)	AB19103900	1	ARM ASSY, LGF
1	A0120	1	ARM COMPLETE FKM LGF
2	H0155	1	HANDLE, BLK DELRIN FKM LPF LGF
3	P0094	1	PIN, HOOK FKM, LPF, LGF
4	H0024	1	HOOK, LID 1018 ALLOY
5	K0043	1	KNOB, ORANGE
6	N0160	1	DECAL, WARNING BEFORE USING
7	NUT128	2	NUT, 5/16-18 SS 18-8 CAP
8	S0091	1	SPRING, HOOK LGF LPF FKM
9	SCR122	2	SCREW, 1/4-20 X 1/2 FLAT HD
10	SCR259	2	SCREW, 1/4-20 X 1/2 PHIL RD HD
11	TB0020	1	BUSHING, BRONZE 1"
12	H0156	2	HANDLE SIDE FOR H0155 FKM LPF LGF
13	WSH045	2	WASHER, 5/16 LOCK ZINC PLTD
14	WSH102	2	WASHER, 1/4 INT LOCK
15	FT0407	1	PLUG, HOLE 3/8" SHORT PRONG
16	F0026	1	ROLL PIN, 5/32 X 3/4
Figure 1 (sheet 4)	SB3492	1	LID LOCKING ASSY, LGF DOVE TAIL
1	B0857*	1	BUSHING, BRONZE 3/8X9/16X5/8
2	C0464*	1	CASTING, LGF TOP W/DOVETAIL ALAMAG35
3	D0054	1	DIAPHRAGM, LGF
4	F0286	1	PIN, LOCKING .810 X 2.25
5	FKMA199	1	RETAINER, DIAPHRAGM FKM
6	G0033	1	GUARD, DIAPHRAGM
7	G0093*	1	GASKET, SQ SILICONE BONDED LGF
8	S0045	1	SPRING, LOCKING PIN 1.85 OAL
9	SCR176	9	SCREW, 8-32 X 3/8 SLOT BINDING
10	WLGFA107	1	CONDENSATE DRAIN WELDMENT
11	F0107	1	LOCK KEY PIN, FRYERS
12	FKMA016	1	PIN, HINGE
13	FKMA152	1	KEY, TIGHTEN DOWN SCREW
14	FT0049	2	COLLAR, 1/2" SET BRIGHT
15	LGFA134*	1	TIGHTEN DOWN PLATE, LGF
16	LZ0107	1	PLATE, LID FOR LOCKING DEVICE
17	N0153	1	DECAL, FKM WARNING ACME SCREW
18	N0345	1	DECAL, HOOK LID INSTRUCTIONS
19	SB3264	1	CAST LID COVER WELD. LGF
20	SCR151	4	SCREW, 10-32 X 3/4 SOC HD CAP
21	SCR178	1	SCREW, 5/16-18 X 1 FLAT HD
22	TB0021*	1	TIGHTEN DOWN BASE COLD ROLLED
23	TC0003	1	COLLAR, THREADED SHAFT
24	TC0005*	1	COLLAR, LOCKING RING
25	TS0010*	1	SCREW, TIGHTEN DOWN
26	S0071	1	SPRING, TORSION

** - Part of Cast Lid Assembly SB3491S.*

Figure 2. *Dead Weight & Pressure Gauge Assembly*

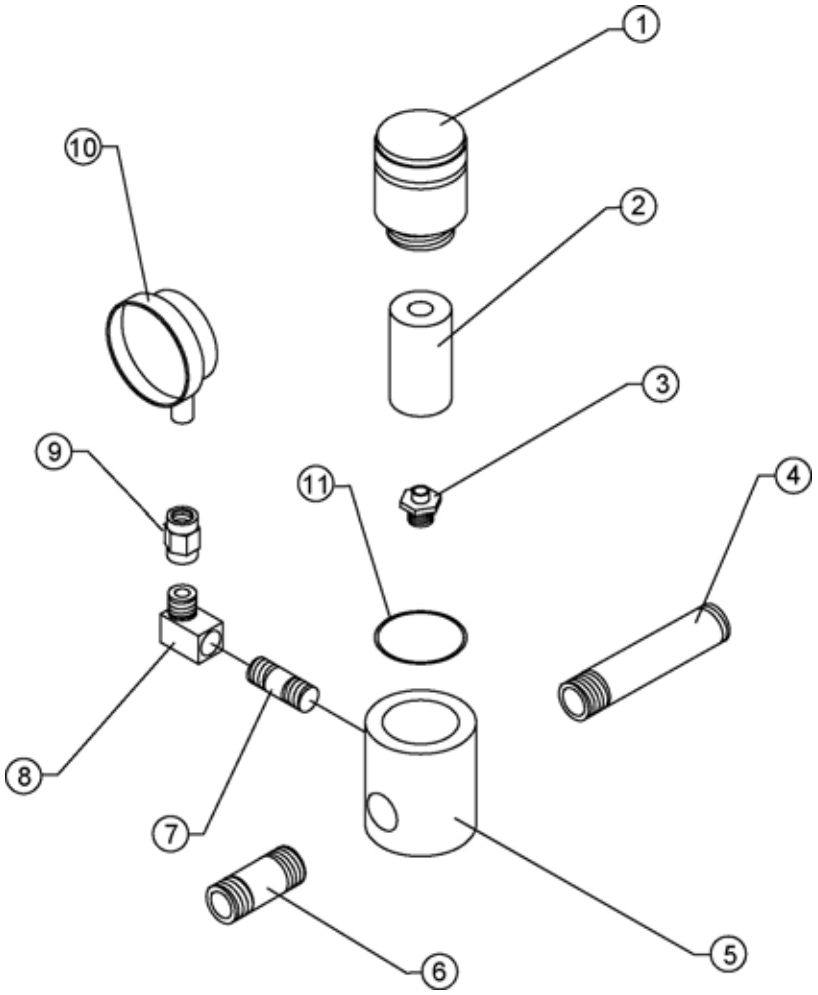


Table 2. *Dead Weight & Pressure Gauge Assembly Parts*

ITEM #	PART #	QTY	DESCRIPTION
1	C0657	1	COVER, DEAD WEIGHT VALVE FKM
2	W0201	1	WEIGHT, VALVE FKM 12#
3	O0001	1	ORIFICE, SS
4	FT0414	1	NIPPLE, 1/2 X 3 3/4 SS SCH 80
5	B0965	1	BODY, DEAD WEIGHT VALVE LGF SS
6	FT0232	1	NIPPLE, 1/2 X 2 SS 304
7	FT0234	1	NIPPLE, 1/4 X 1 1/2 SS 304
8	FT0190	1	ELL, STREET 1/4 90 DEG CP
9	FT0084	1	COUPLING, BRASS 1/4
10	G0064	1	GAUGE, PRESSURE 30 PSI
11	O0002	1	GASKET, O-RING #2-222

Figure 3. *Drain/Motor/Piping Assembly*

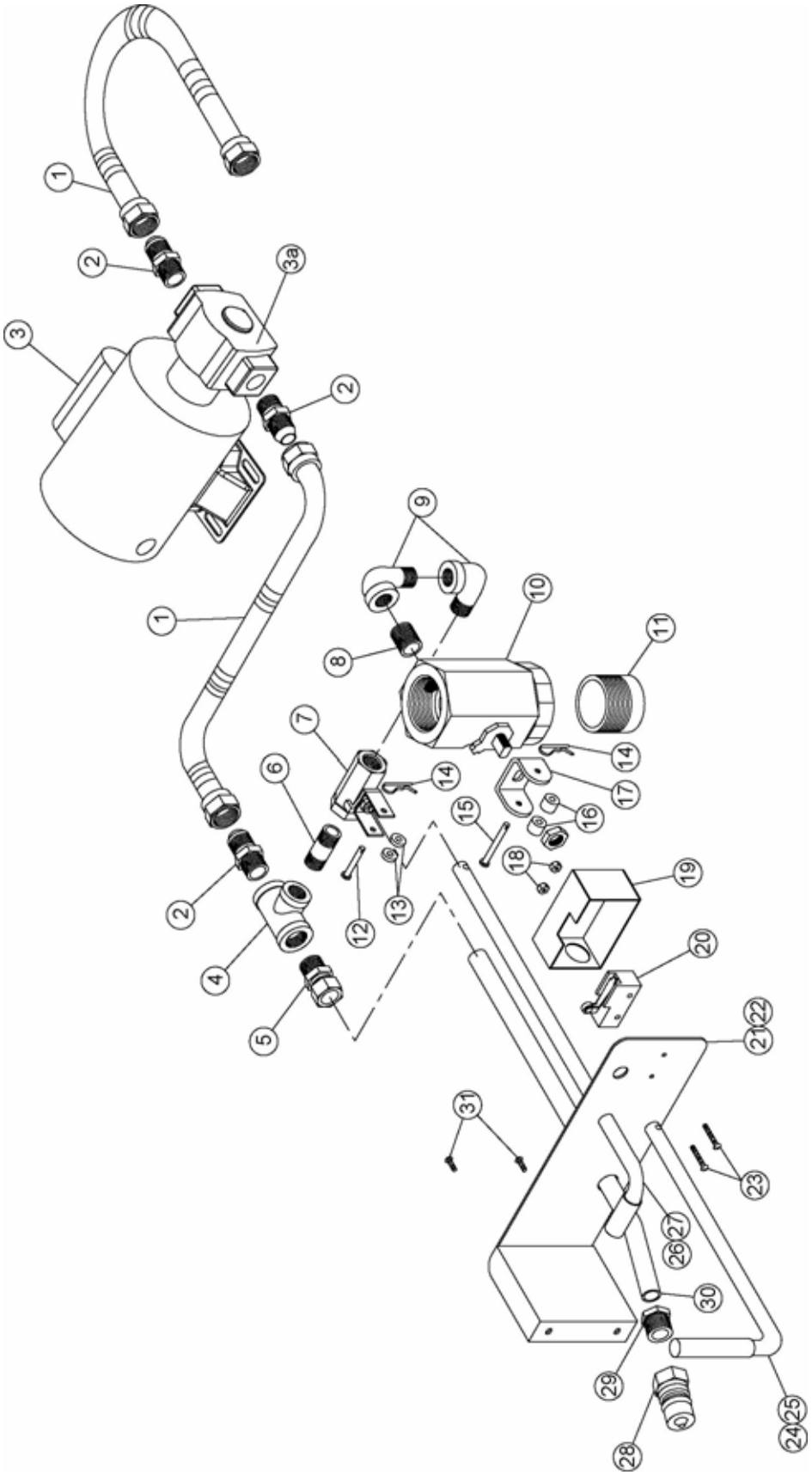


Table 3. *Drain/Motor/Piping Assembly Parts*

ITEM #	PART #	QTY	DESCRIPTION
1	TU0205	2	TUBING, 12" 1/2" ID
2	FT0536	3	COUPLING, 5/8 45¦ FLARE TO
3	M0053	1	MOTOR, LEESON LESS CORD/PUMP
3a	P0070	1	PUMP ONLY FOR HAIGHT MOTOR
4	FT0538	1	TEE, 1/2 X 1/2 X 3/8 BLK
5	FT0507	1	CONNECTOR, MALE 10FBU-S NKL PLTD
6	FT0412	1	NIPPLE, 3/8 NPT X 1 1/2 SCH 40
7	SB1314	1	BALL VALVE ASSY, FRYERS
8	FT0051	1	NIPPLE, 3/8 X C BLK
9	FT0044	2	ELL, STREET 3/8 90 DEG BLACK
10	MB19101000	1	DRAIN VALVE
11	LGFA322	1	DRAIN VALVE EXTENSION
12	F0255	1	PIN, CLEVIS 3/16 X 1-1/4
13	SP0014	2	SPACER, ALUM 0.50 X 0.125
14	F0254	2	PIN, COTTER HAIRPIN #213
15	F0253	1	PIN, CLEVIS 3/16 X 1-3/4
16	SP0034	2	SPACER, DRAIN VALVE BRKT
17	FT0543	1	DRAIN VALVE BRACKET, FRYERS
18	NUT253	2	NUT, 6-32 S/S 18-8 NYLON
19	LGFA240	1	COVER, MICROSWITCH
20	S0054	1	SWITCH, MICRO BZ-2RW822-A2
21	WLGFA348	1	HANDLE PLATE WELD
22	N0270	1	DECAL, DRAIN SUPPORT PLATE LGF
23	SCR326	2	SCREW, 6-32 X 1-3/4 SLTD RD HD
24	H0216	1	HANDLE, DRAIN VALVE
25	C0672	1	COVER, DRAIN HANDLE RED
26	LGFA192	1	HANDLE, FILL VALVE
27	C0668	1	COVER, FILL HANDLE BLACK
28	P0081	1	PLUG, F-H4F4-7-7 QUIK DISCONN
29	B0851	1	BUSHING, BLK HEX REDUCING
30	LGFA212	1	TUBING, TEE TO DISCONNECT
31	SCR016	2	SCREW, 10 X 1/2 SLTD HEX WSHR

Figure 4. *Burner Tray Assembly*

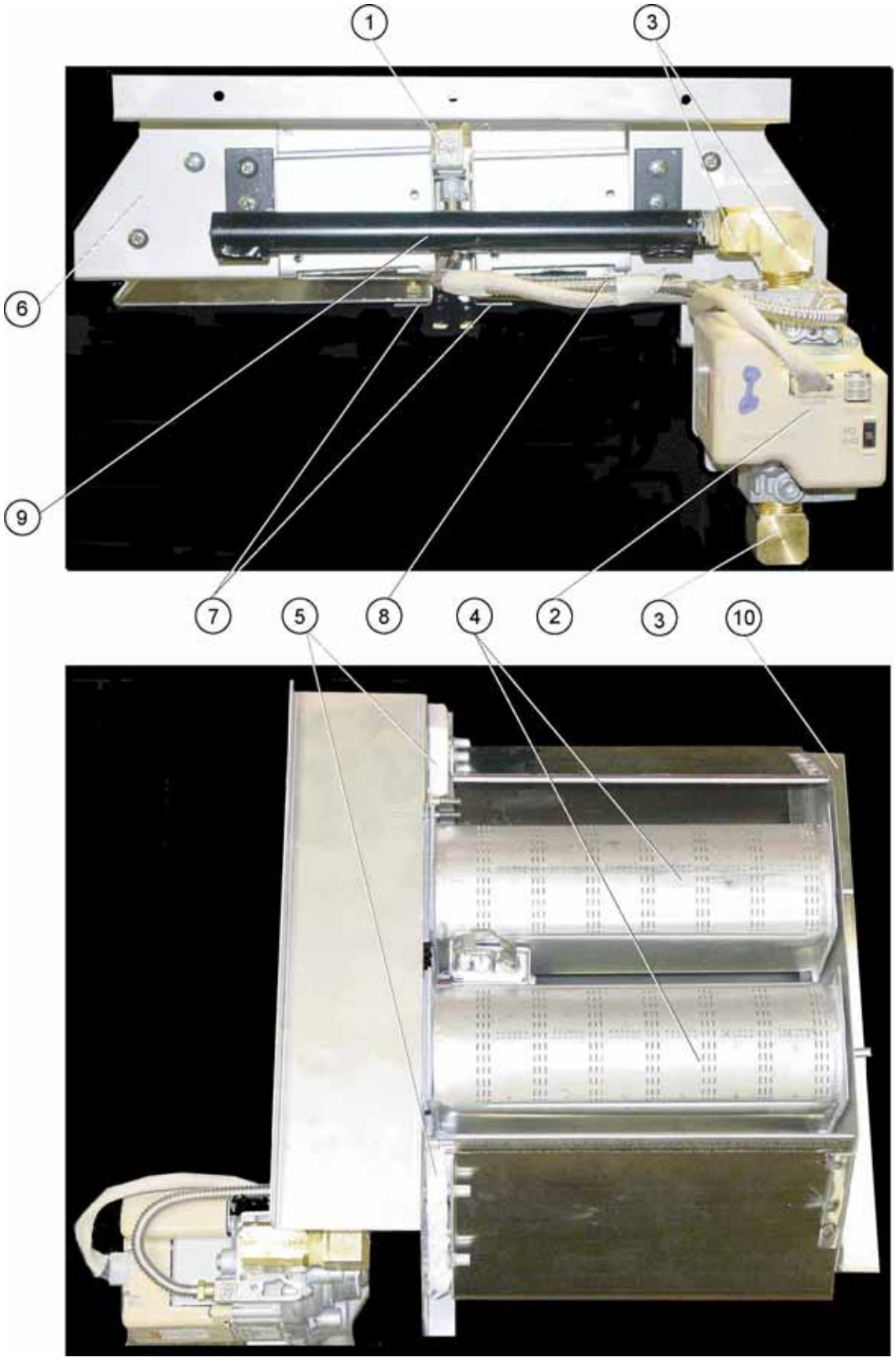
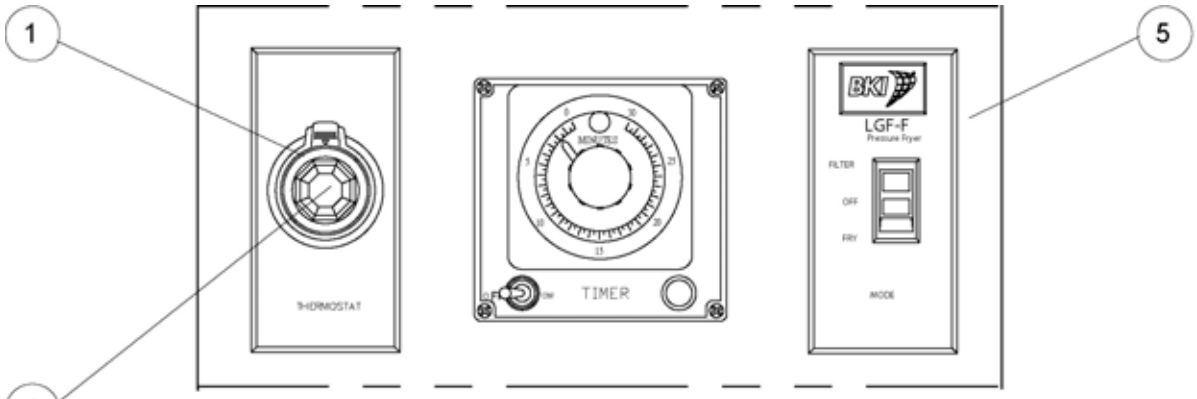


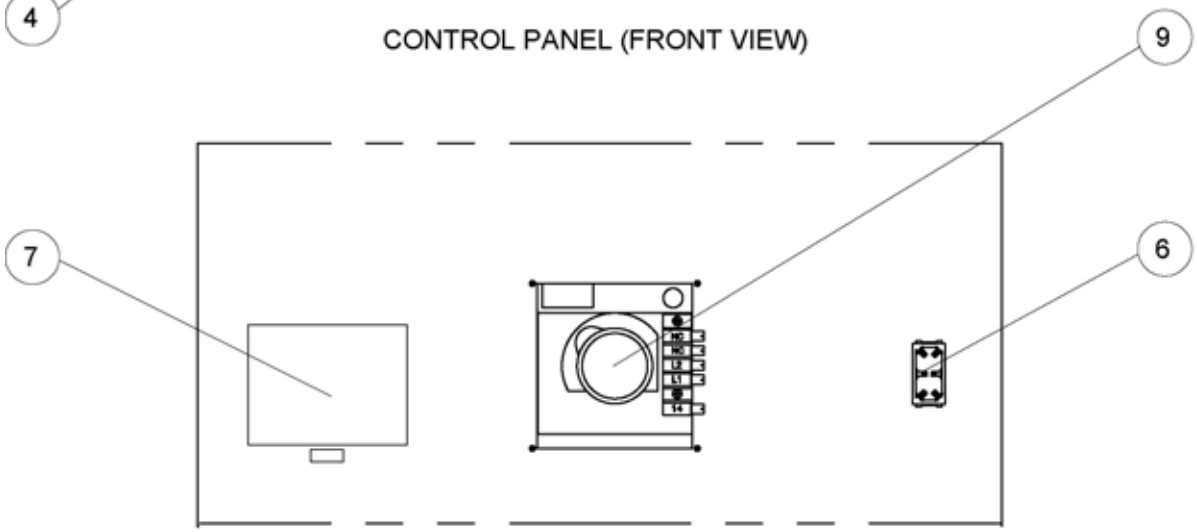
Table 4. *Burner Tray Assembly Parts*

ITEM #	PART #	QTY	DESCRIPTION
	SB3467	1	***LP GAS BURNER TRAY ASSEMBLY***
1	C0724	1	GAS CONTROL PILOT BURNER
	O0011	1	ORIFICE, ASSY BBR12 (LGF)
2	C0727	1	GAS CONTROL, STEP OPEN LP
3	FT0399	3	ELL, STREET 1/2" 90 BRASS
4	GB0004	2	BURNER, GAS BRAY LGF
5	I0015	0.083	INSULATION, BOARD 7/16
6	LGFA233	1	BURNER TRAY FRONT W/SLOT
7	LGFA323	1	PILOT BRKT, HOT SURFACE IGNITION
8	ML0064	1	S/S TUBING 304 1/4 DIA CORRUG.18"
9	SB3346	1	MANIFOLD ASSY, LGF LP NO DWG
	LGFA052	2	BURNER ORIFICE, LP O0005
	MN0001	1	MANIFOLD, GAS SUPPLY
10	SB3468	1	BURNER TRAY, REAR WELD LGF
	SB3466	1	***NATURAL GAS BURNER TRAY ASSEMBLY***
1	C0724	1	GAS CONTROL PILOT BURNER
	O0023	5	ORIFICE, PILOT BURNER NAT (LGF)
2	C0726	1	GAS CONTROL, STEP OPEN NATURAL
3	FT0399	3	ELL, STREET 1/2" 90 BRASS
4	GB0004	2	BURNER, GAS BRAY LGF
5	I0015	0.083	INSULATION, BOARD 7/16
6	LGFA233	1	BURNER TRAY FRONT W/SLOT
7	LGFA323	1	PILOT BRKT, HOT SURFACE IGNITION
8	ML0064	1	S/S TUBING 304 1/4 DIA CORRUG.18"
9	SB3330	1	MANIFOLD ASSY, LGF NAT
	LGFA053	2	BURNER ORIFICE, NATURAL O0005
	MN0001	1	MANIFOLD, GAS SUPPLY
10	SB3468	1	BURNER TRAY, REAR WELD LGF

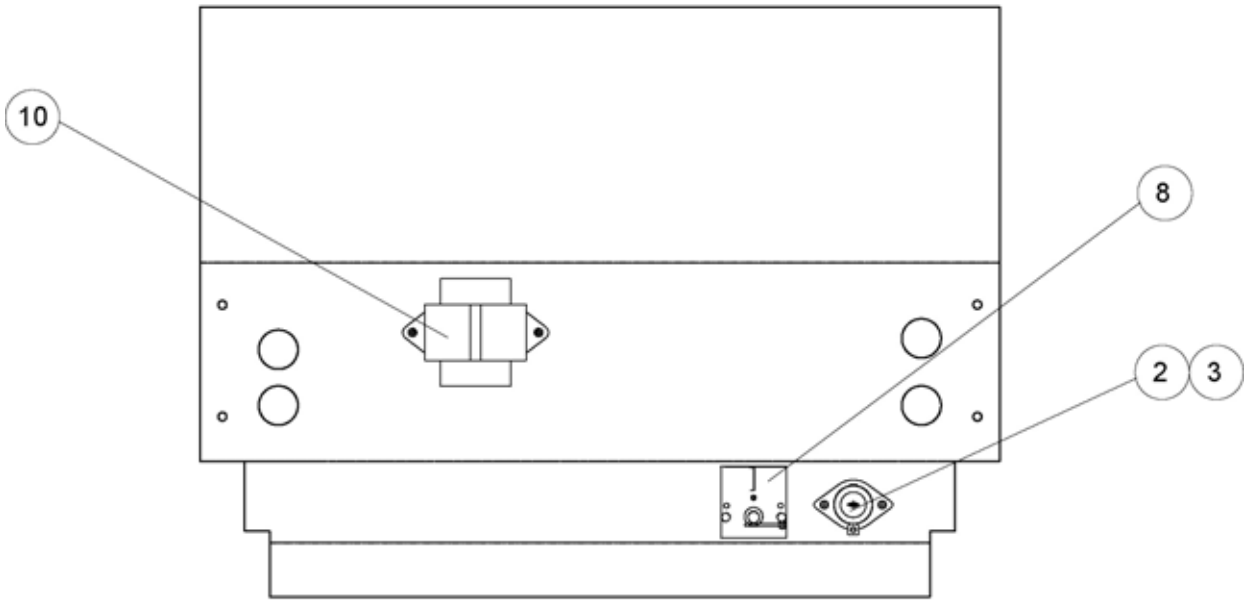
Figure 5. *Control/Insulation Panel LGF & LGF-F*



CONTROL PANEL (FRONT VIEW)



CONTROL PANEL (REAR VIEW)



INSULATION PANEL

Table 5. *Control/Insulation Panel LGF & LGF-F Parts*

ITEM #	PART #	QTY	DESCRIPTION
1	B1050	1	BEZEL, ROBERTSHAW THERMOSTAT
2	F0097	1	FUSE, 15A 300V SC15 TIME DELAY
3	FH0001	1	FUSE HOLDER, 15A 300V HPF-EE
4	K0030	1	KNOB, T-STAT BLK 400DEG
5	N0267	1	DECAL, CONTROL PANEL LGF
6	S0104	2	SWITCH, RKR DPDT 15A 250V LAMP
7	T0022	1	THERMOSTAT, 375 DEG SGL POLE
8	T0024	1	THERMOSTAT, HI LIMIT 425 DEG
9	TI0011 TI0012 TI0019	1	TIMER, 30 MIN 208/240/60 TIMER, 30 MIN 120V TIMER, 36 MIN 240V 50 CYCLE
10	TF0030 TF0005	1	TRANSFORMER, 240-24V LGF TRANSFORMER, 120-24V LGF

Figure 6. *Control/Insulation Panel LGF -FC*

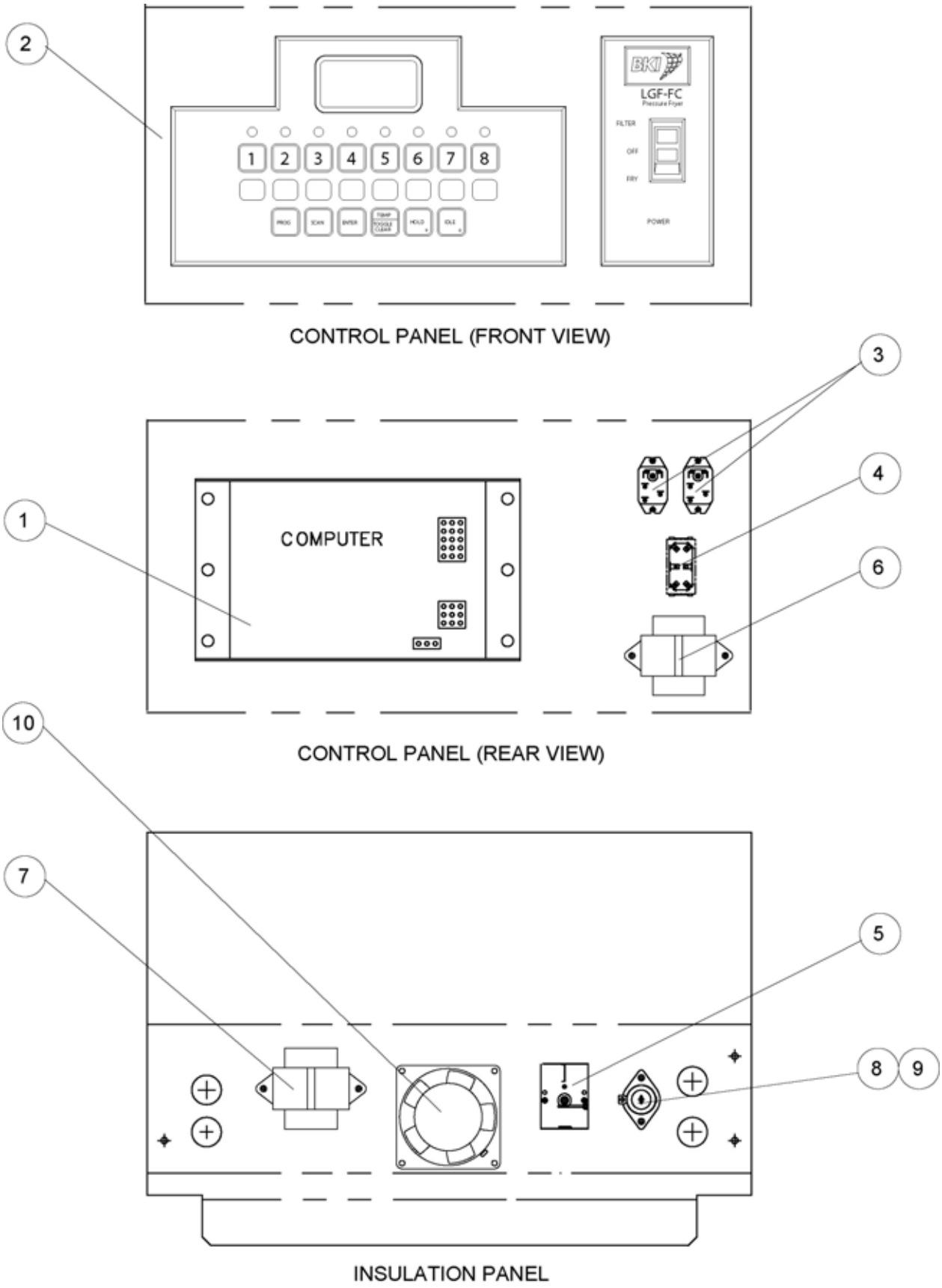


Table 6. *Control/Insulation Panel LGF -FC Parts*

ITEM #	PART #	QTY	DESCRIPTION
1	CP0039	1	CONTROLLER, VFD LESS HARNESS
2	N0404	1	DECAL, CONTROL LGFFC COMPUTER
3	R0044	2	RELAY, X-40, SGL FRYER
4	S0104	1	SWITCH, RKR DPDT 15A 250V LAMP
5	T0024	1	THERMOSTAT, HI LIMIT 425 DEG
6	W0053 W0054	1	TRANSFORMER ASSY, 120V TRANSFORMER ASSY 240V
7	TF0030 TF0005	1	TRANSFORMER, 240-24V LGF TRANSFORMER, 120-24V LGF
8	F0097	1	FUSE, 15A 300V SC15 TIME DELAY
9	FH0001	1	FUSE HOLDER, 15A 300V HPF-EE
10	FN0013 FN0014	1	FAN, 115V NMB 3115FS12WB30 FAN, 230V NMB 3115FS23WB30

Figure 7. *Door Assembly W/Pocket (SB3290)*

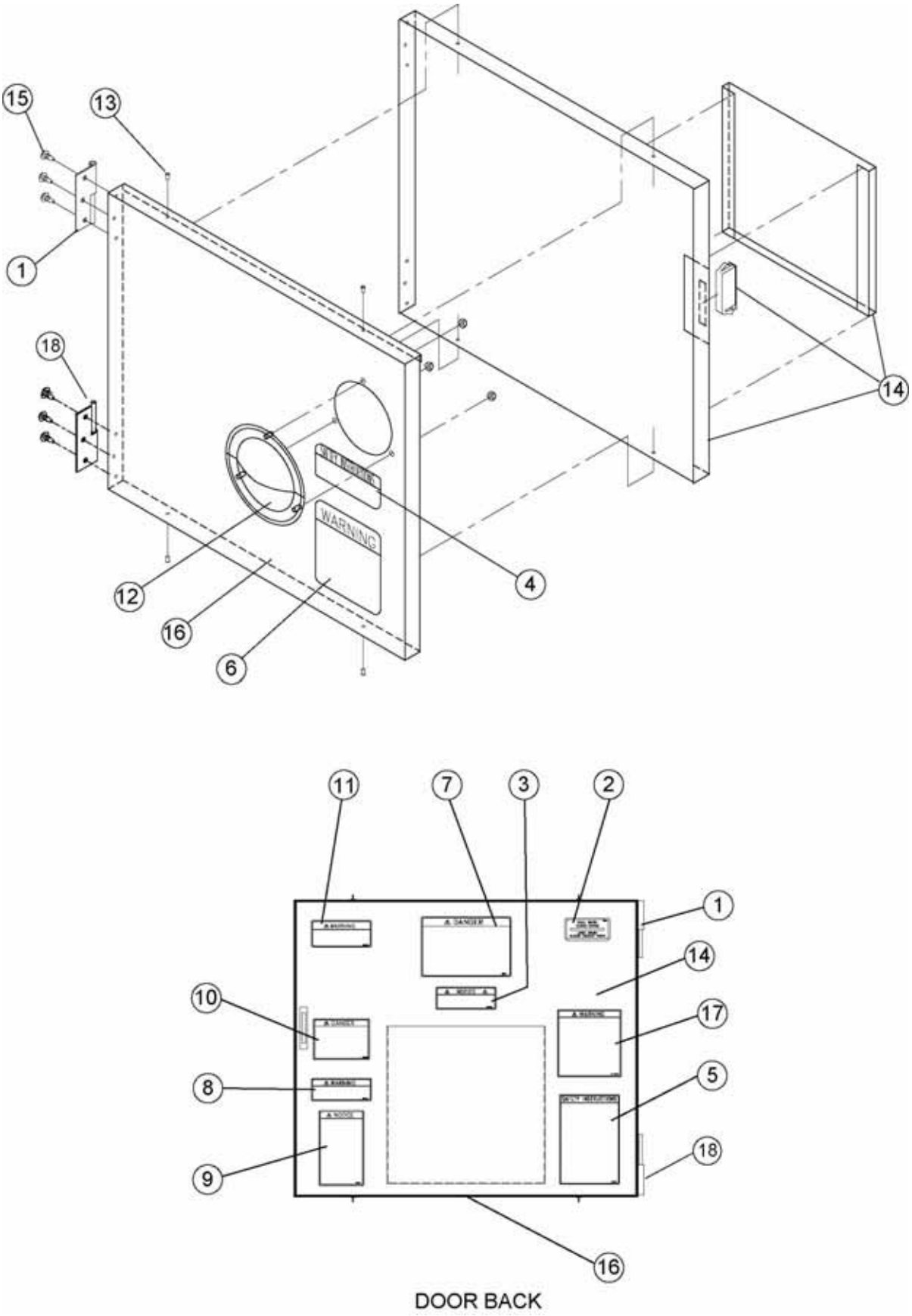


Table 7. *Door Assembly W/Pocket (SB3290) Parts*

ITEM #	PART #	QTY	DESCRIPTION
1	H0010	2	HINGE, DOOR, LH, PIN SIDE FRY.DOORS
2	N0059	1	DECAL, SMALL BRUSH/
3	N0165	1	DECAL, NOTICE LOST MANUAL
4	N0169	1	DECAL, MANUAL GAS SHUT OFF
5	N0527	1	DECAL, SAFETY INSTR FRYERS
6	N0175	1	DECAL, SLIPPING ADMONITIONS
7	N0176	1	DECAL, INSTR & SAFETY MANUAL
8	N0181	1	DECAL, USE ONLY ON NON-COMBUST
9	N0319	1	DECAL, RESTRAIN DEVICE FR/CAN
10	N0346	1	DECAL, LGF RESTRAINING WARNING
11	N0350	1	DECAL, GAS WARNING LGF
12	P0022	1	HANDLE, PULL SS P60-1010
13	RIV172	4	RIVET, 1/8 X 1/4 CS PLT POP
14	SB3289	1	LGF INSIDE DOOR WELDMENT
15	SCR008	6	SCREW, 10 X 1/2 PHIL TRUSS HD
16	WLPFA096	1	DOOR, LPF CORNERS WELDED
17	N0153	1	DECAL, FKM WARNING ACME SCREW
18	H0009	1	HINGE, DOOR, RH, PIN SIDE FRY.DOORS

Figure 8. *Oil Vat Assembly (AN32112800)*

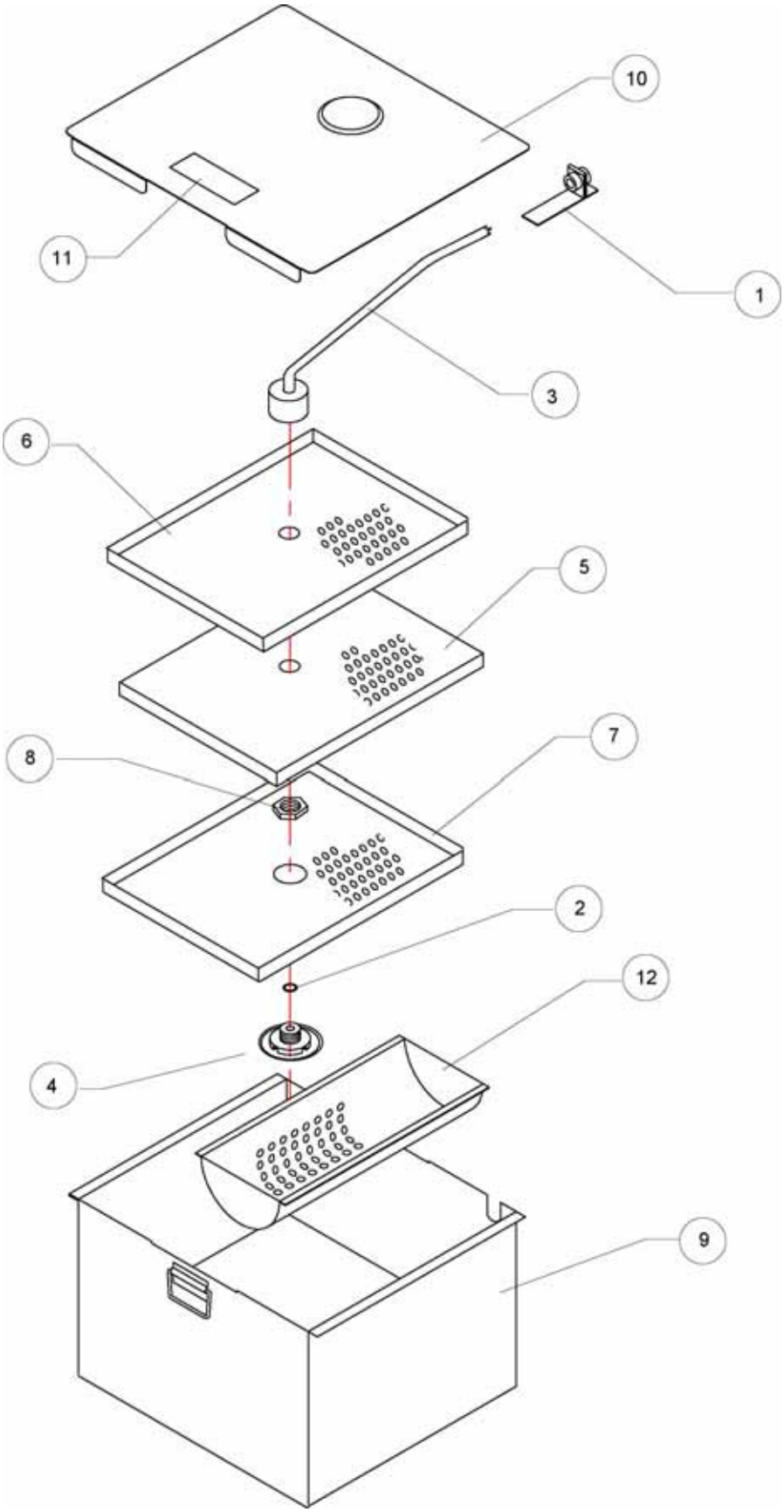


Table 8. *Oil Vat Assembly (AN32112800) Parts*

ITEM #	PART #	QTY	DESCRIPTION
	AN86208400	1	FILTER SCREEN ASSY, LGF
1	SB1991	1	QUIK DISCONNECT BRACKET WELDMENT
2	O0013	1	O-RING, FLUOROCARBON V680-70
3	WB86202700	1	FILTER TUBING/DISCONN ALF LGF LPF
4	SB7659	1	FILTER SCREEN FITTING SPOTWELD
5	FS0003	1	FILTER SCREEN, TOP
6	FS0002	1	FILTER SCREEN, INTERCEPTOR
7	FS0001	1	FILTER SCREEN, BOTTOM
8	FC0004	1	NUT SCREEN RETAINING FKM-F &
9	WB32112600	1	FILTER VAT WELD ALF LPF LGF
10	FB32112702	1	COVER, FILTER VAT LGF
11	N0395	1	DECAL, VAT COVER SAFETY WARN
12	SB2306	1	S/S CRUMB BASKET WELD, FKF

Figure 9. *Outlet Box Assembly*

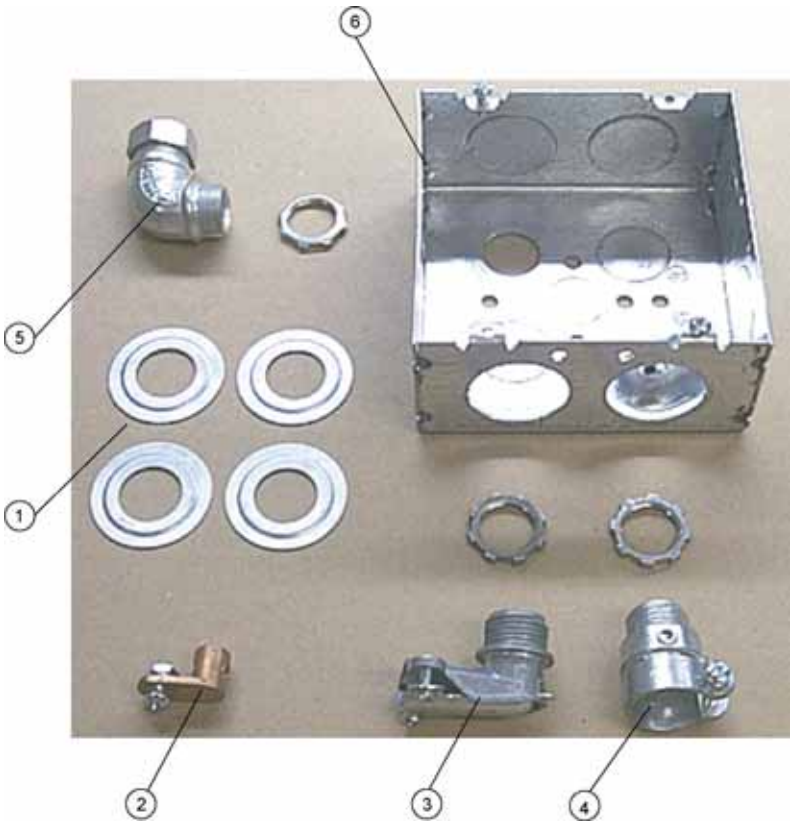


Table 9. *Outlet Box Assembly Parts*

ITEM #	PART #	QTY	DESCRIPTION
1	F0067	4	WASHER, REDUCER #100-50
2	F0111	1	TERMINAL GROUNDING LUG
3	FT0153	1	CONNECTOR, BOX 3/8 X 90
4	FT0206	1	CONNECTOR, 1/2" 1002DC
5	FT0359	1	ELL, 1/2 90 SHORT
6	OB0004	1	BOX, OUTLET 4 11/16 SQ
7	C0652	1	COVER, #72C-1 FOR OB0004 (not shown)

Figure 10. *Solenoid Valve Assembly*

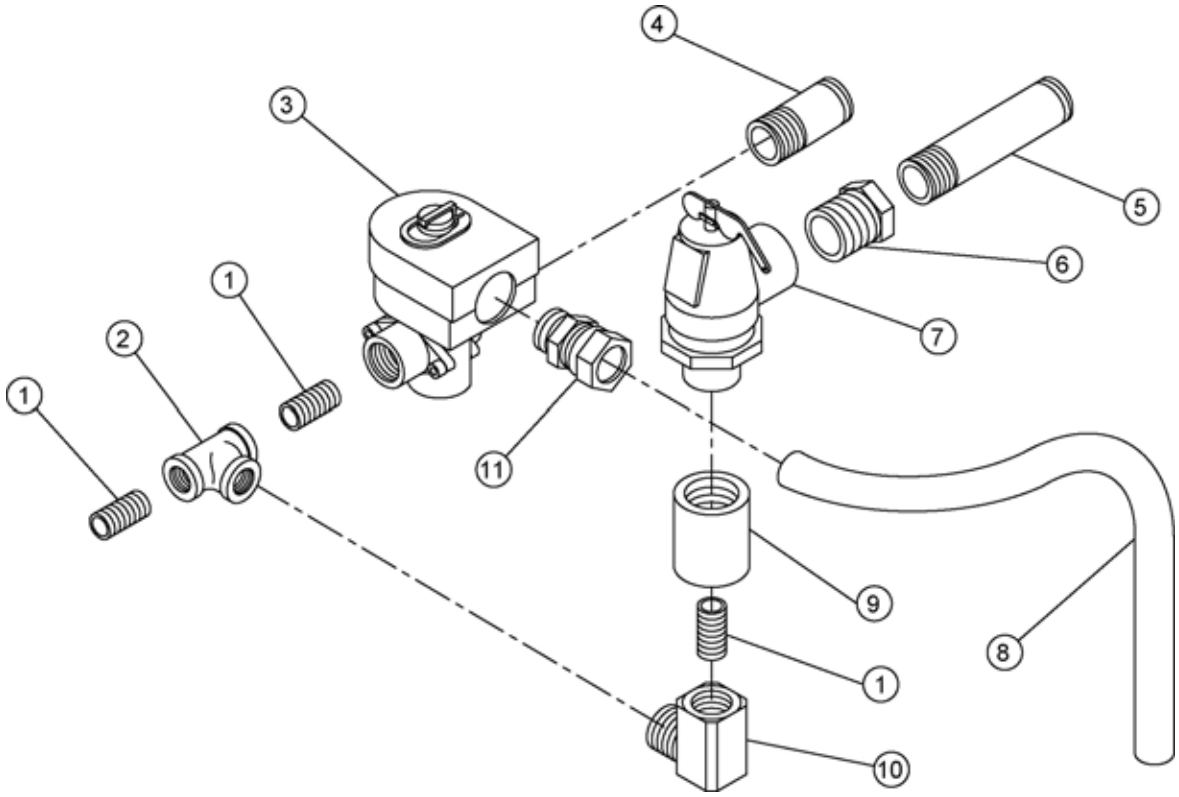


Table 10. *Solenoid Valve Assembly Parts*

ITEM #	PART #	QTY	DESCRIPTION
1	FT0235	3	NIPPLE, 1/2 X C SS
2	FT0198	1	TEE, BRASS 1/2" CP
3	SV0004	1	VALVE, SOLENOID HV-214-761-2 120V
4	FT0413	1	NIPPLE, 1/2 X 1 3/4 SS
5	FT0414	1	NIPPLE, 1/2 X 3 3/4 SS
6	FT0067	1	BUSHING, C110JO 3/4 X 1/2 CP
7	PV0001	1	VALVE, POP SAFETY
8	LGFA228	1	CONDUIT 1/2" EMT 20.062"
9	FT0398	1	REDUCING COUPLING
10	FT0404	1	ELL, 1/2" STREET CHROME PLTD
11	FT0358	1	CONNECTOR COMPRESSION 1/2"

Figure 11. *Quick Disconnect Assembly (SB1997S)*

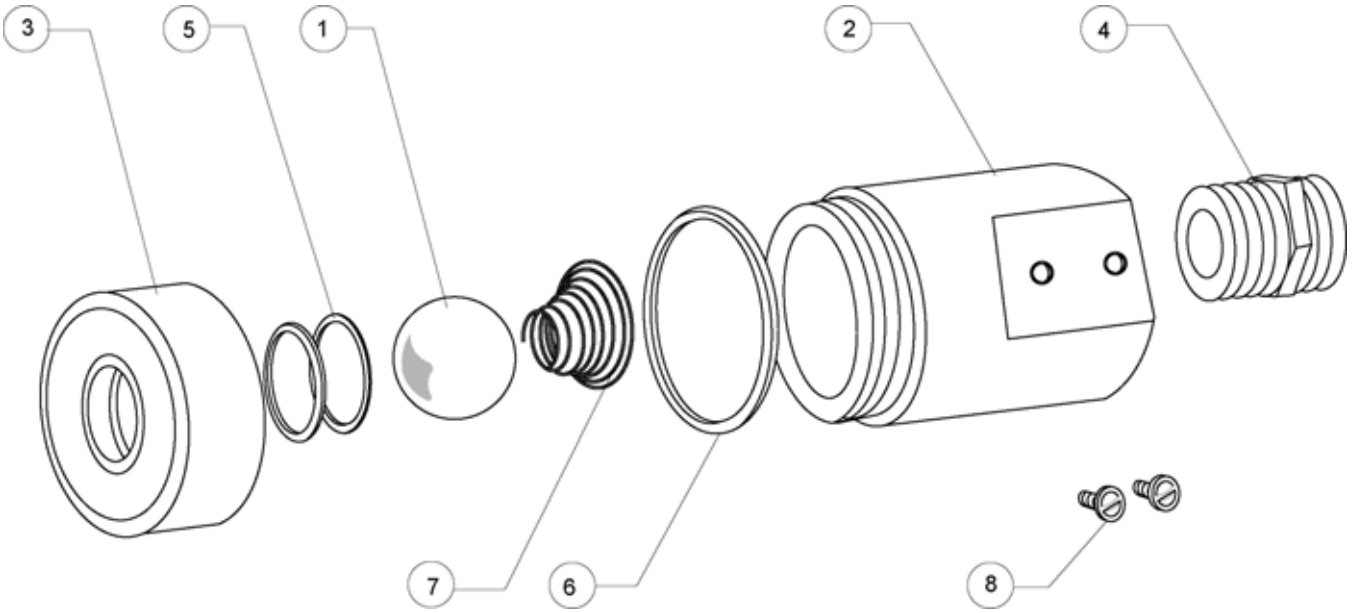


Table 11. *Quick Disconnect Assembly (SB1997S) Parts*

ITEM #	PART #	QTY	DESCRIPTION
1	B0996	1	BALL, 11/16" STEEL BEARING
2	FT0429	1	QUICK DISCONNECT, PUMP SIDE
3	FT0500	1	QUICK DISCONNECT, VAT SIDE
4	FT0536*****	1	COUPLING, 5/8 45¦ FLARE TO
5	O0013	2	O-RING, FLUOROCARBON V680-70
6	O0014	1	O-RING, PARKER #2-124 LARGE
7	S0138	1	SPRING, FOR QUICK DISCONNECT
8	SCR4531*****	2	SCREW, #10 24X3/8" WASHERED

***** - Not included with SB1997S

Figure 12. *Drain Valve & Plugs (SB1999S)*

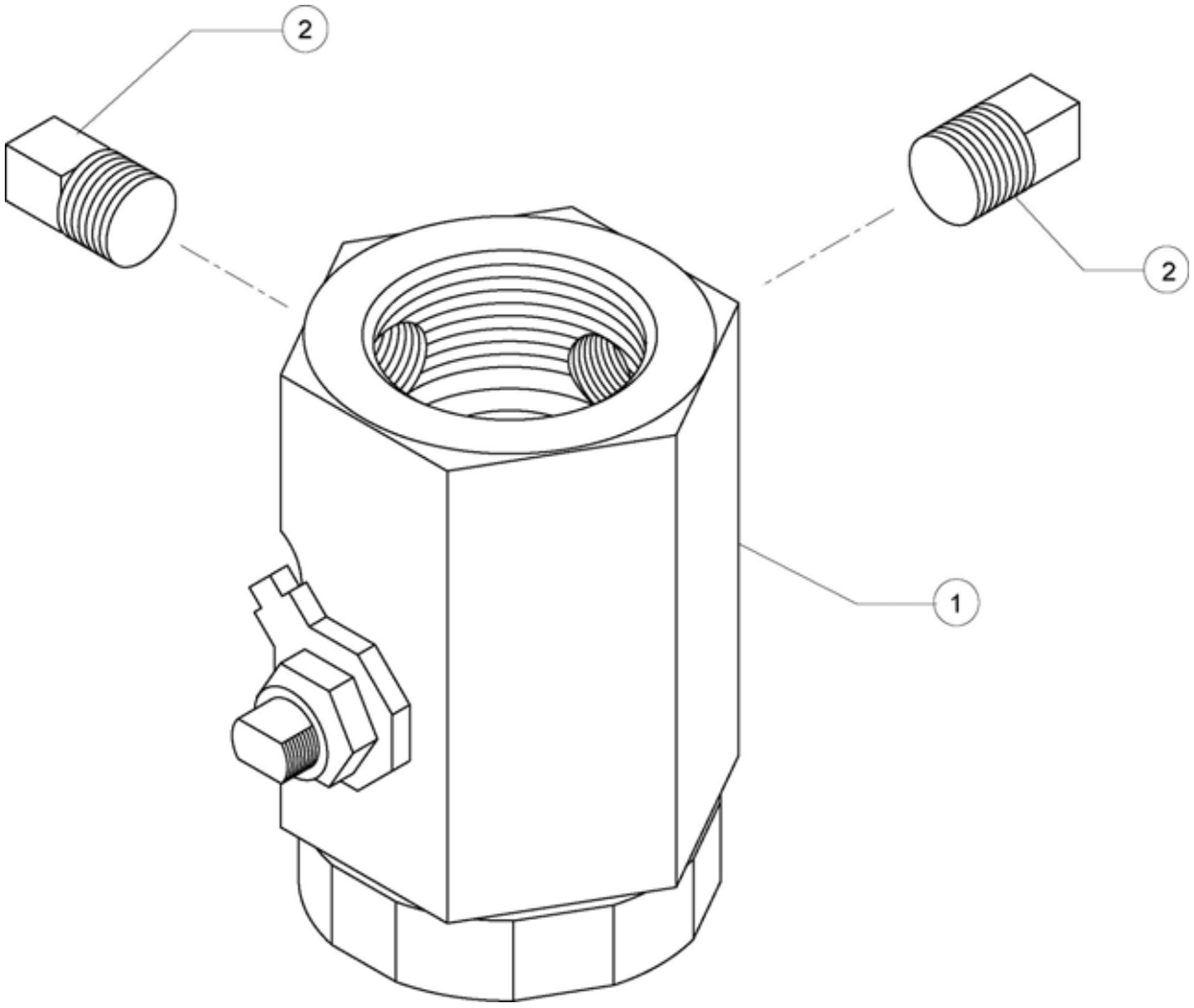


Table 12. *Drain Valve & Plugs (SB1999S) Parts*

ITEM #	PART #	QTY	DESCRIPTION
1	MB19101000	1	DRAIN VALVE REPLACEMENT
2	FT0243	2	PLUG, 3/8" SQ HEAD PIPE

Accessories

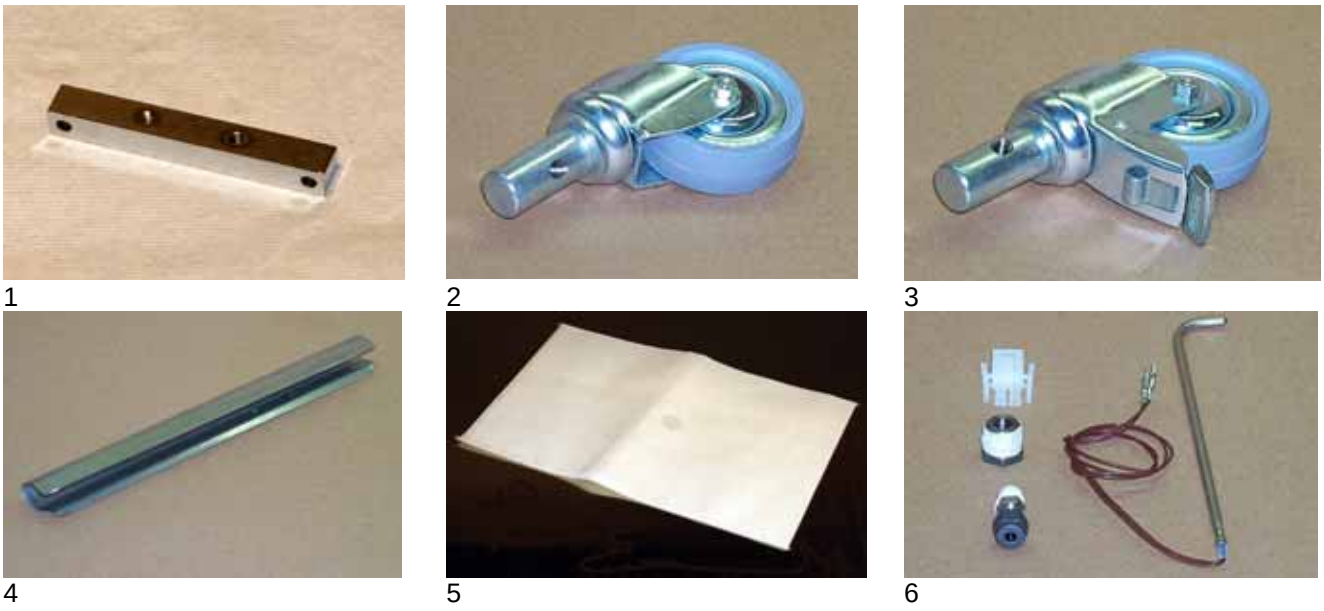
Description	Accessory #	Figure #	Item #
BASKET, LGF	B0108B	Figure 13	1
HANDLE, TEE STYLE LIFT	H0151	Figure 13	2
BRUSH, DRAIN (LONG WHITE)	B0075	Figure 13	3
BRUSH, LONG #5702	B0051	Figure 13	4
BRUSH, POT SCRUBBER, WHITE	B0049	Figure 13	5
BRUSH, SHORT #6175	B0052	Figure 13	6
RESTRAINT	FT0279	Figure 13	7
HOSE 72” GAS	H0048	Figure 13	8
INSULATED MITT 13"	G0052	Figure 13	9

Figure 13. *Accessories*

Components

Description	Component #	Figure #	Item #
ARM ADJUSTABLE STOP /FKM	A0101	Figure 14	1
CASTER, 2470-DIK-075-R05/22	C0409	Figure 14	2
CASTER, 2477-DIK-075-R05/22	C0410	Figure 14	3
FILTER BAG CLIP FI0007	ST0015	Figure 14	4
FILTER, FKM-F 13.5 X 20.5	FI0007	Figure 14	5
THERMISTER PROBE, 6.85 X 1	T0047	Figure 14	6

Figure 14. *Components*



Wiring Diagrams

Refer to the table below to find the wiring diagram associated with your unit.

Wiring Diagram	Diagram #	Figure #	Page #
LGF-F 120V/60HZ/1 Phase	LGFE1033	Figure 15	44
LGF-F 220V/240V/50HZ/1 Phase	LGFE1045	Figure 16	45
LGF-F 220V/50HZ/1 Phase	LGFE1046	Figure 17	46
LGF-F 220V/60HZ/1 Phase	LGFE1047	Figure 18	47
LGF-F 240V/50HZ/1 Phase	LGFE1035	Figure 19	48
LGF-FC 120V/60HZ/1 Phase	LGFE1034	Figure 20	49
LGF-FC 220V/50HZ/1 Phase	LGFE1038	Figure 21	50
LGF-FC 220V/60HZ/1 Phase	LGFE1041	Figure 22	51
LGF-FC 240V/50HZ/1 Phase	LGFE1036	Figure 23	52

Figure 15. *LGF-F 120V/60HZ/1 Phase*

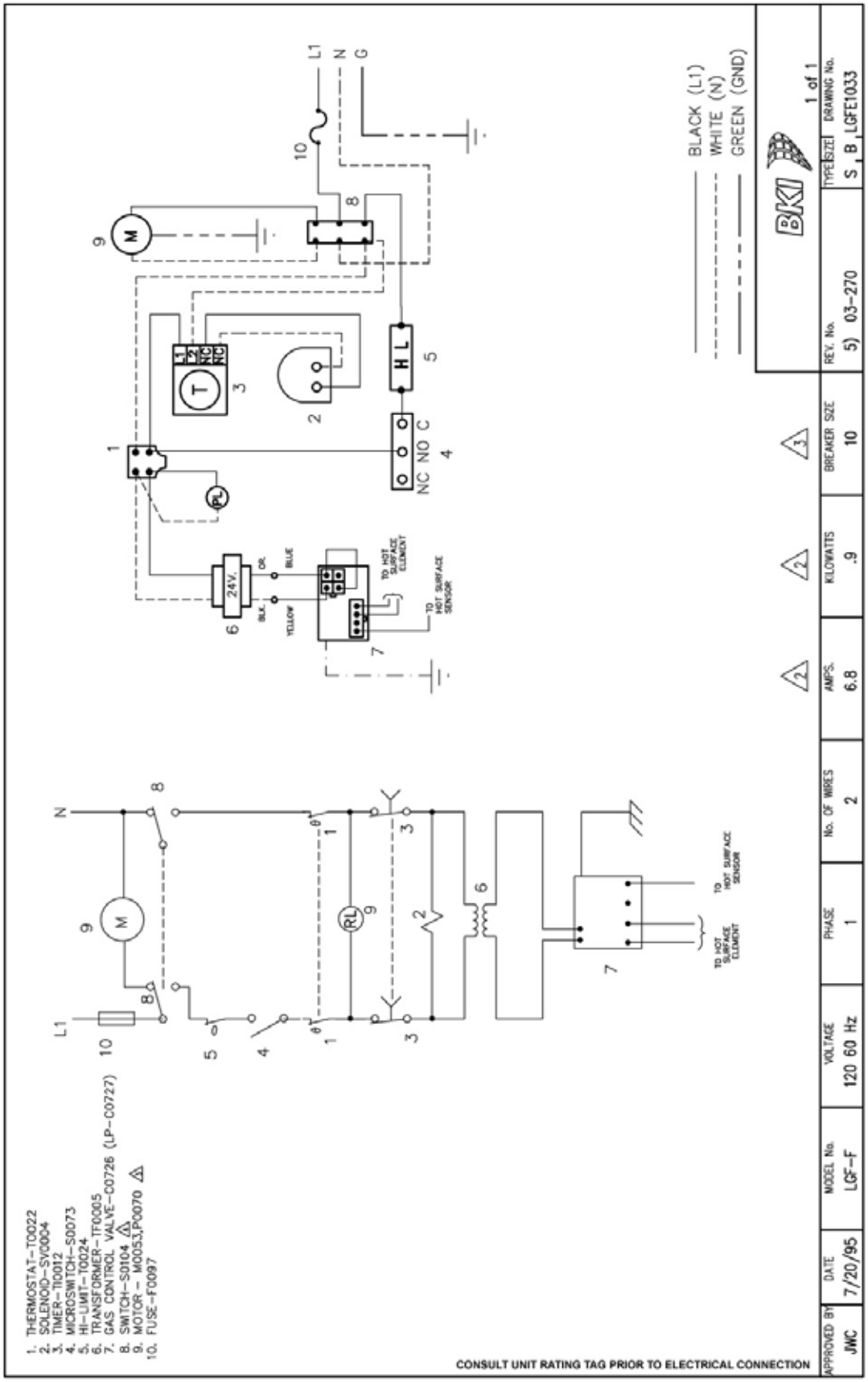


Figure 16. *LGF-F 220V/240V/50HZ/1 Phase*

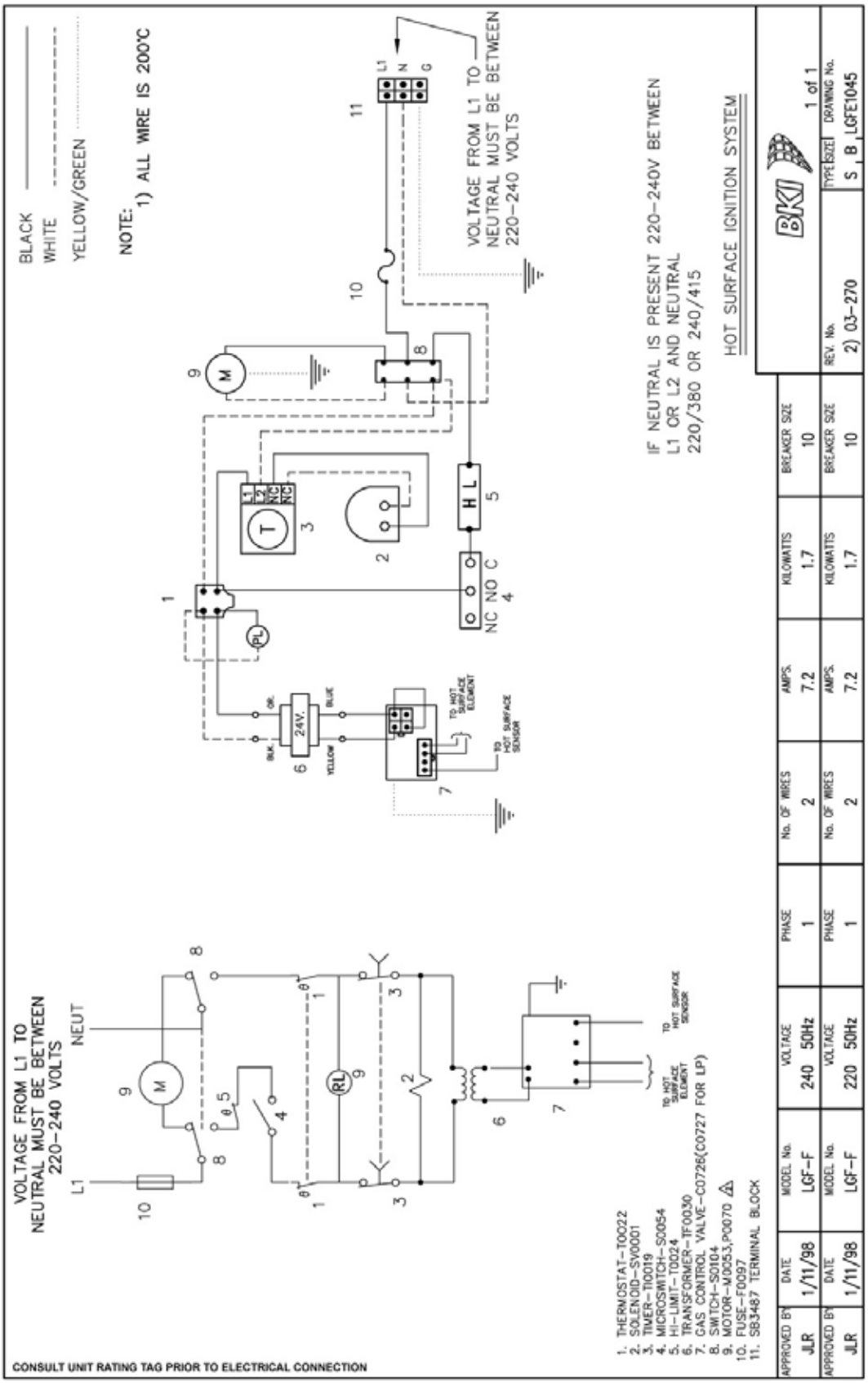

BLACK
WHITE
YELLOW/GREEN
NOTE:
1) ALL WIRE IS 200°C
VOLTAGE FROM L1 TO NEUTRAL MUST BE BETWEEN 220–240 VOLTS
IF NEUTRAL IS PRESENT 220–240V BETWEEN L1 OR L2 AND NEUTRAL 220/380 OR 240/415
HOT SURFACE IGNITION SYSTEM
1. THERMOSTAT–T0022
2. SOLENOID–SV0001
3. TIMER–T0019
4. MICROSWITCH–S0054
5. HI–LIMIT–T0024
6. TRANSFORMER–TF0030
7. GAS CONTROL VALVE–CO726(CO727 FOR LP)
8. SWITCH–S0104
9. MOTOR–M0053,P0070
10. FUSE–F0097
11. SB3487 TERMINAL BLOCK
CONSULT UNIT RATING TAG PRIOR TO ELECTRICAL CONNECTION
APPROVED BY JLR DATE 1/11/98 MODEL No. LGF–F VOLTAGE 240 50Hz PHASE 1 No. OF WIRES 2 AMPS. 7.2 KILOWATTS 1.7 BREAKER SIZE 10
APPROVED BY JLR DATE 1/11/98 MODEL No. LGF–F VOLTAGE 220 50Hz PHASE 1 No. OF WIRES 2 AMPS. 7.2 KILOWATTS 1.7 BREAKER SIZE 10
REV. No. 2) 03–270
TYPE SIZE S B DRAWING No. LGFE1045
1 of 1

Figure 17. *LGF-F 220V/50HZ/1 Phase*

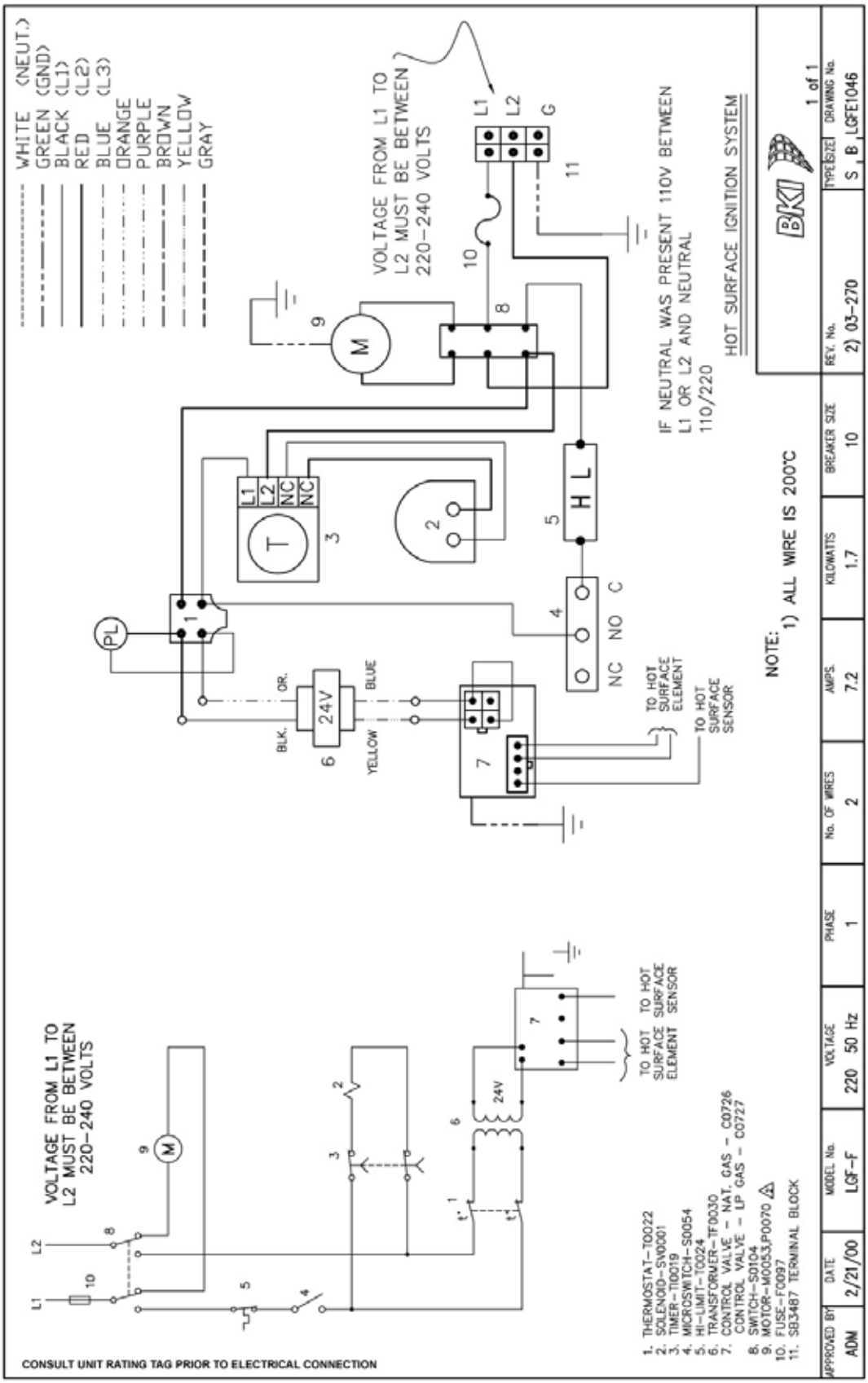


Figure 18. *LGF-F 220V/60HZ/1 Phase*

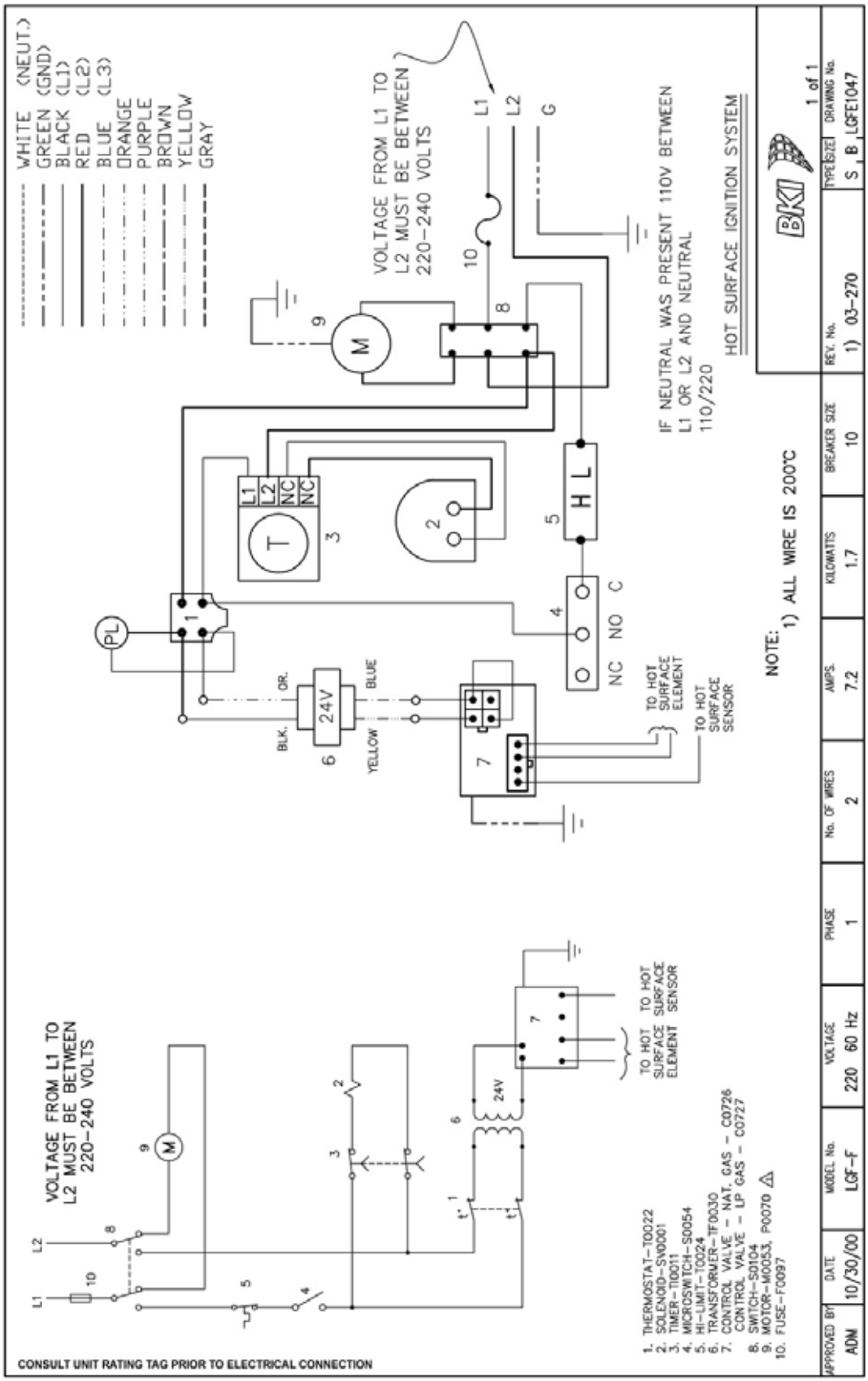


Figure 19. *LGF-F 240V/50HZ/1 Phase*

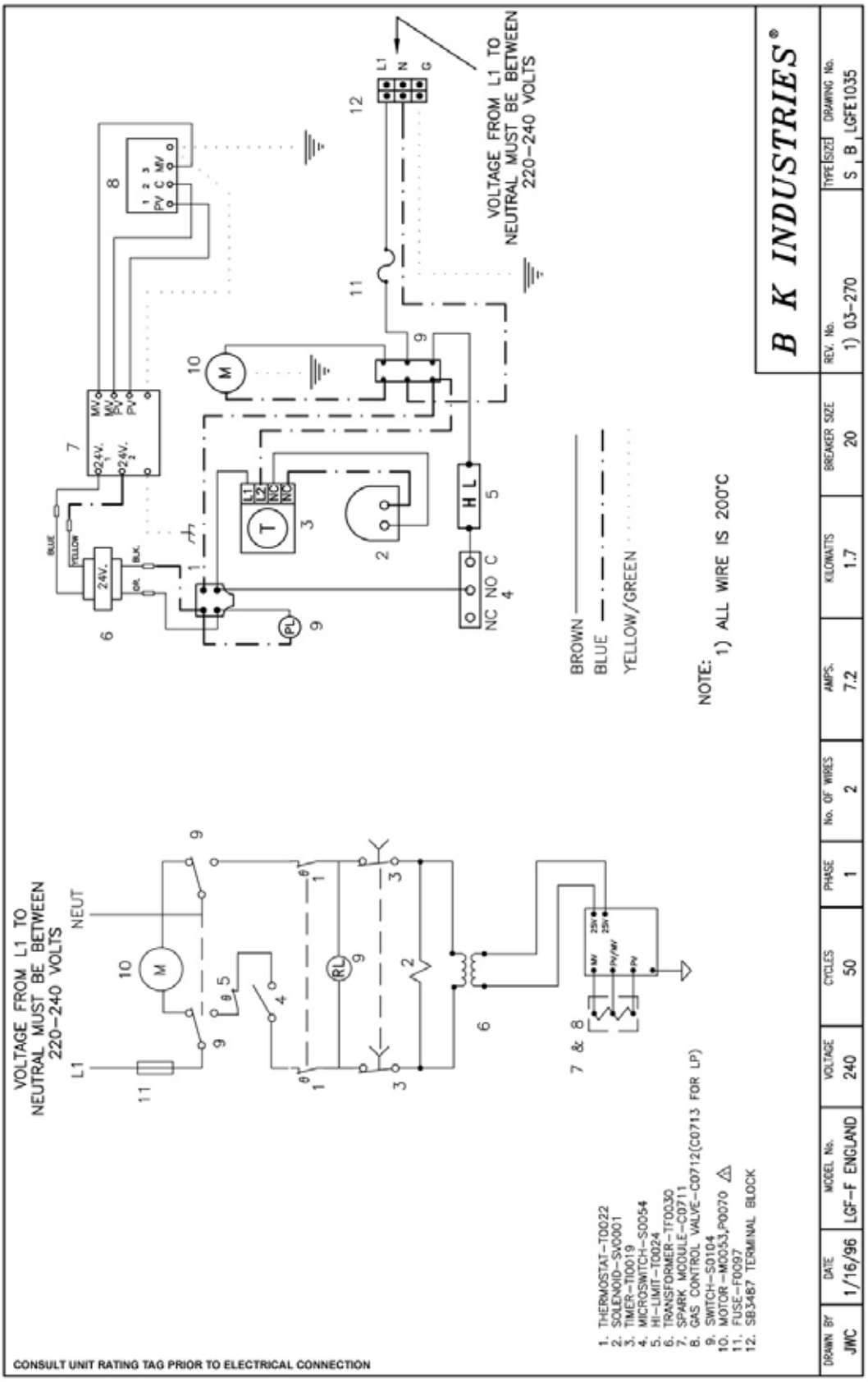


Figure 20. *LGF-FC 120V/60HZ/1 Phase*

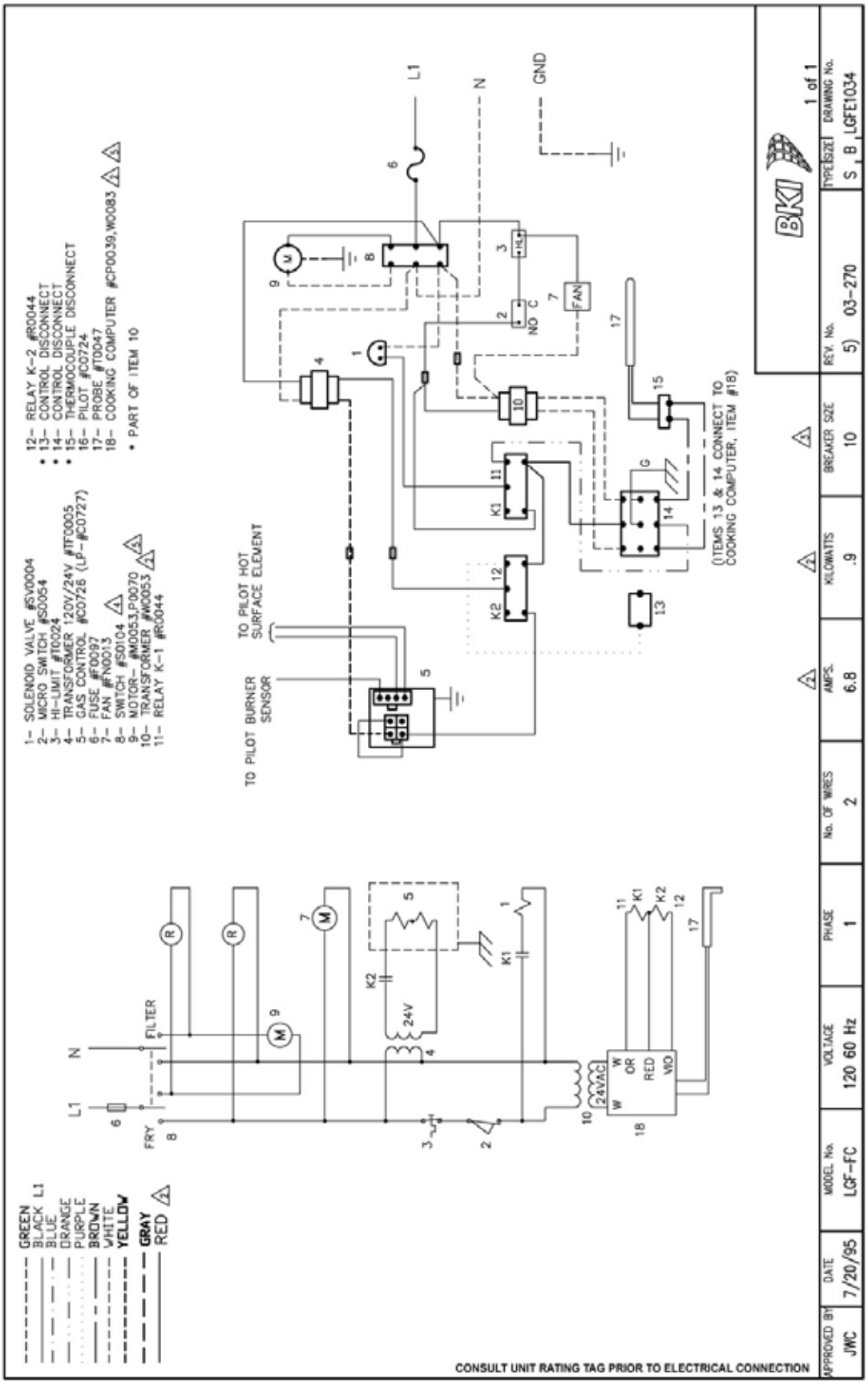


Figure 21. *LGF-FC 220V/50HZ/1 Phase*

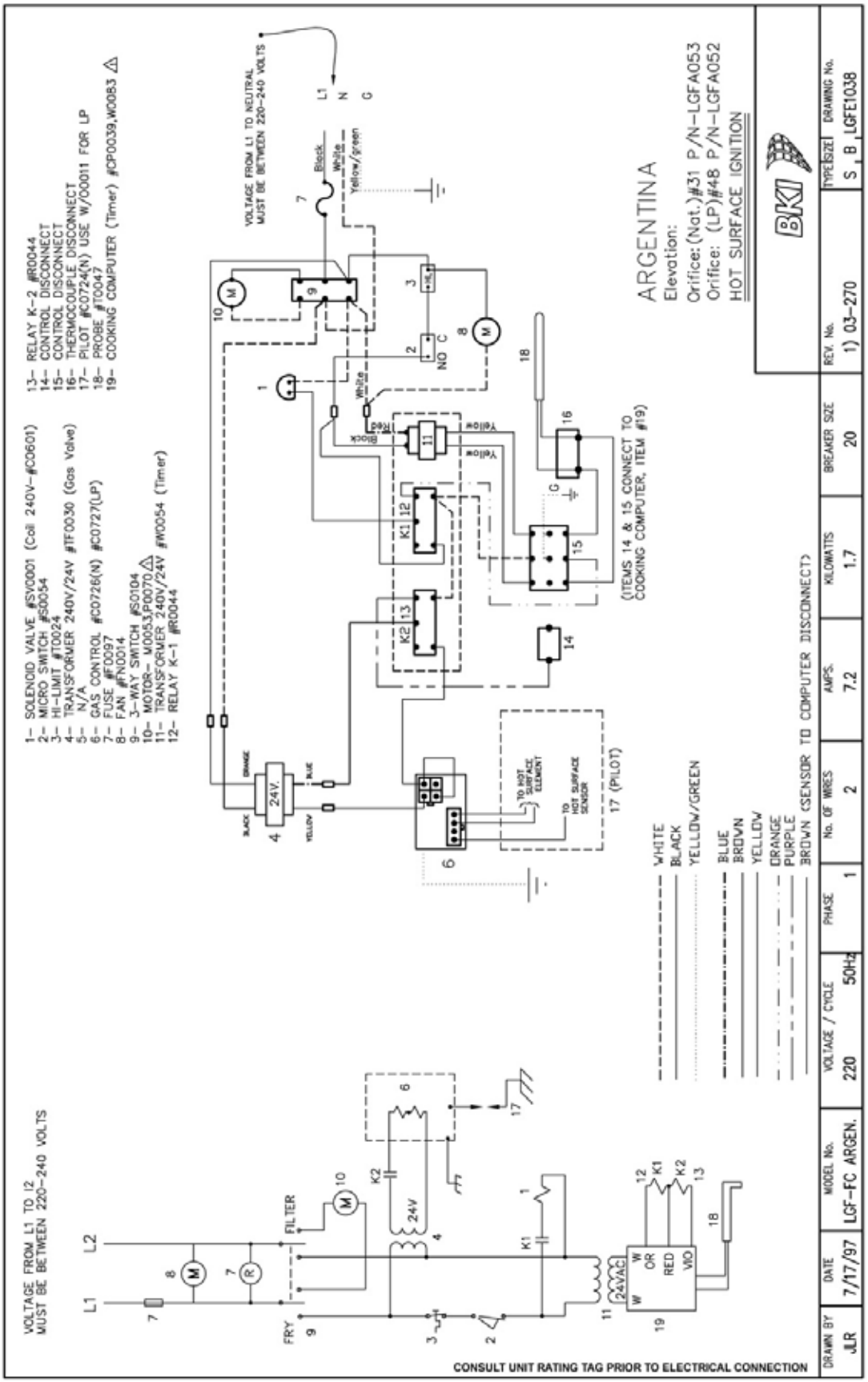


Figure 22. *LGF-FC 220V/60HZ/1 Phase*

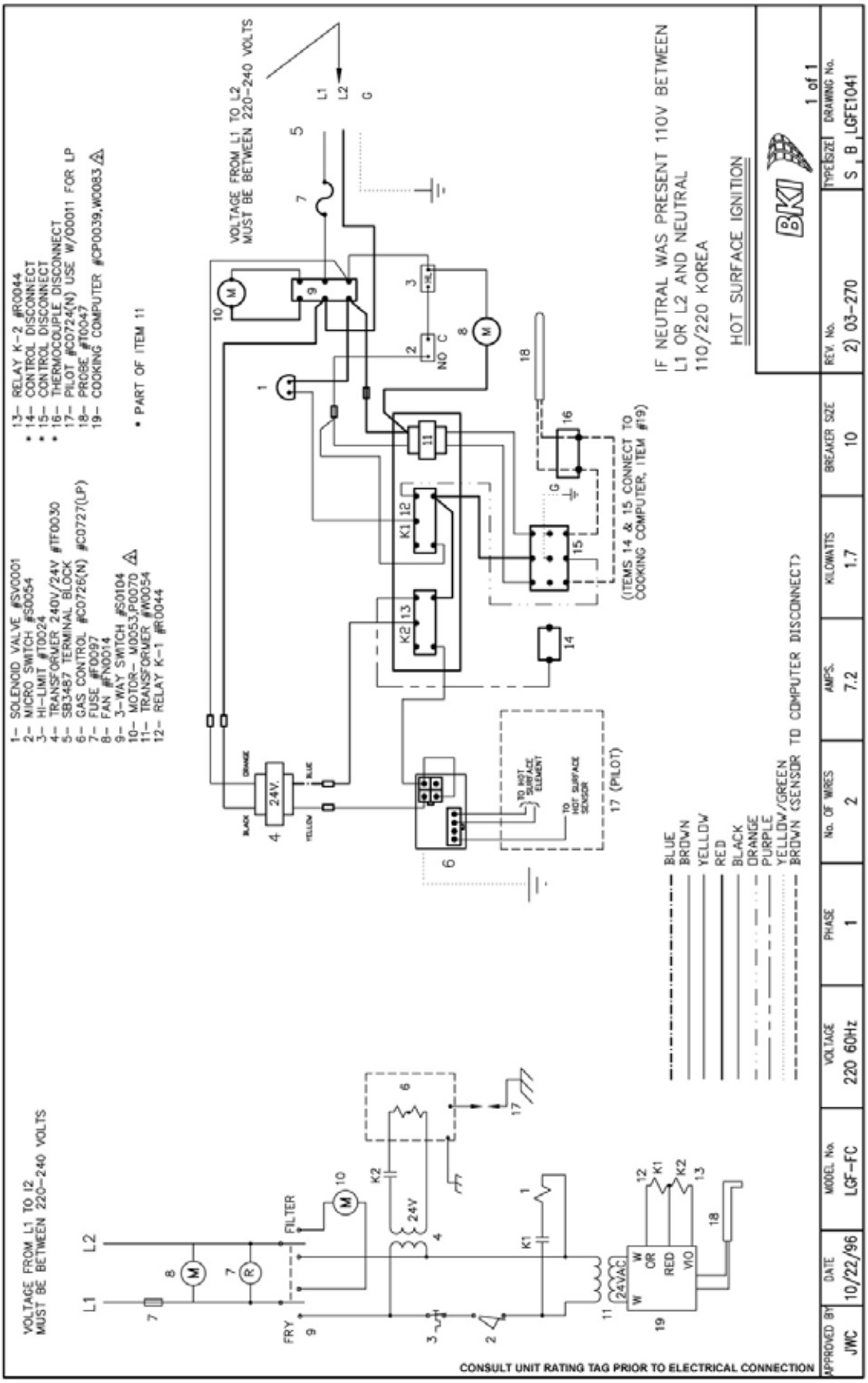
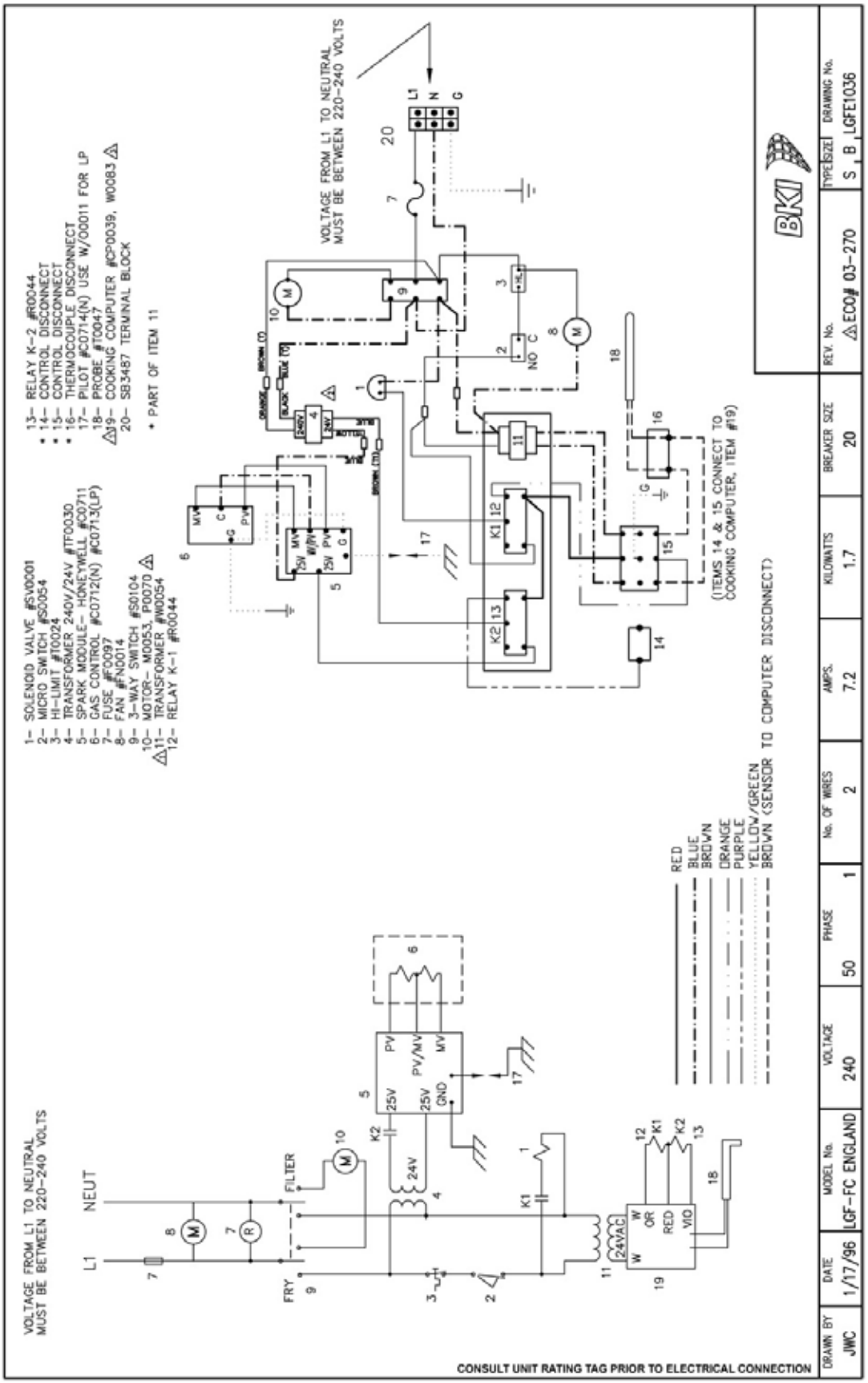


Figure 23. *LGF-FC 240V/50HZ/1 Phase*



Notes

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